

1422-0476P

U.S. APPLICATION NO. (If known, see 37 CFR 1.5)

09/831267

**TRANSMITTAL LETTER TO THE UNITED STATES
DESIGNATED/ELECTED OFFICE (DO/EO/US)
CONCERNING A FILING UNDER 35 U.S.C. 371**

INTERNATIONAL APPLICATION NO.	INTERNATIONAL FILING DATE	PRIORITY DATE CLAIMED
PCT/JP98/05048	November 19, 1998	-----

TITLE OF INVENTION

POULTRY PRODUCIBILITY IMPROVER AND POULTRY PRODUCIBILITY IMPROVEMENT METHOD

APPLICANT(S) FOR DO/EO/US

ISHIHARA, Noriyuki; OKUBO, Tsutomu; SHU, Seiji

Applicant herewith submits to the United States Designated/Elected Office (DO/EO/US) the following items and other information:

1. This is a **FIRST** submission of items concerning a filing under 35 U.S.C. 371.
2. This is a **SECOND** or **SUBSEQUENT** submission of items concerning a filing under 35 U.S.C. 371.
3. This express request to begin national examination procedures (35 U.S.C. 371(f)) at any time rather than delay examination until the expiration of the applicable time limit set in 35 U.S.C. 371(b) and PCT Articles 22 and 39 (1).
4. The US has been elected by the expiration of 19 months from the priority date (Article 31).
5. A copy of the International Application as filed (35 U.S.C. 371(c)(2))
 - a. is transmitted herewith (required only if not transmitted by the International Bureau). WO 00/27219
 - b. has been transmitted by the International Bureau.
 - c. is not required, as the application was filed in the United States Receiving Office (RO/US).
6. An English language translation of the International Application as filed (35 U.S.C. 371(c)(2))
 - a. is transmitted herewith.
 - b. has been previously submitted under 35 U.S.C. 154(d)(4)
7. Amendments to the claims of the International Application under PCT Article 19 (35 U.S.C. 371(c)(3)).
 - a. are transmitted herewith (required only if not transmitted by the International Bureau).
 - b. have been transmitted by the International Bureau.
 - c. have not been made; however, the time limit for making such amendments has NOT expired.
 - d. have not been made and will not be made.
8. An English language translation of the amendments to the claims under PCT Article 19 (35 U.S.C. 371(c)(3)).
9. An oath or declaration of the inventor(s) (35 U.S.C. 371(c)(4)).
10. An English language translation of the annexes of the International Preliminary Examination Report under PCT Article 36 (35 U.S.C. 371(c)(5)).

Items 11. to 20. below concern document(s) or information included:

11. An Information Disclosure Statement under 37 CFR 1.97 and 1.98-International Search Report (PCT/ISA/210) w/ 6 documents
12. An assignment document for recording. A separate cover sheet in compliance with 37 CFR 3.28 and 3.31 is included.
13. A FIRST preliminary amendment.
14. A SECOND or SUBSEQUENT preliminary amendment.
15. A substitute specification.
16. A change of power of attorney and/or address letter.
17. A computer-readable form of the sequence listing in accordance with PCT Rule 13ter.2 and 35 U.S.C. 1.821-1.825.
18. A second copy of the published international application under 35 U.S.C. 154(d)(4).
19. A second copy of the English language translation of the international application under 35 U.S.C. 154(d)(4).
20. Other items or information:
 - 1.) One (1) sheet of Formal Drawings

U.S. APPLICATION NO (if known, see 37 CFR 1.5)	INTERNATIONAL APPLICATION NO	ATTORNEY'S DOCKET NUMBER																				
04/ NEW 831267	PCT/JP98/05048	1422-0476P																				
<p>21. <input checked="" type="checkbox"/> The following fees are submitted:</p> <p>BASIC NATIONAL FEE (37 CFR 1.492(a)(1)-(5): Neither international preliminary examination fee (37 CFR 1.482) nor international search fee (37 CFR 1.445(a)(2)) paid to USPTO and International Search Report not prepared by the EPO or JPO. \$1,000.00</p> <p>International preliminary examination fee (37 CFR 1.482) not paid to USPTO but International Search Report prepared by the EPO or JPO \$860.00</p> <p>International preliminary examination fee (37 CFR 1.482) not paid to USPTO but international search fee (37 CFR 1.445(a)(2)) paid to USPTO. \$710.00</p> <p>International preliminary examination fee (37 CFR 1.482) paid to USPTO but all claims did not satisfy provisions of PCT Article 33(1)-(4) \$690.00</p> <p>International preliminary examination fee (37 CFR 1.482) paid to USPTO and all claims satisfied provisions of PCT Article 33(1)-(4). \$100.00</p> <p>ENTER APPROPRIATE BASIC FEE AMOUNT =</p>		CALCULATIONS PTO USE ONLY																				
<p>Surcharge of \$130.00 for furnishing the oath or declaration later than <input type="checkbox"/> 20 <input checked="" type="checkbox"/> 30 months from the earliest claimed priority date (37 CFR 1.492(e)).</p>		\$ 130.00																				
<table border="1"> <thead> <tr> <th>CLAIMS</th> <th>NUMBER FILED</th> <th>NUMBER EXTRA</th> <th>RATE</th> </tr> </thead> <tbody> <tr> <td>Total Claims</td> <td>53 - 20 =</td> <td>33</td> <td>X \$18.00</td> </tr> <tr> <td>Independent Claims</td> <td>1 - 3 =</td> <td>0</td> <td>X \$80.00</td> </tr> <tr> <td colspan="2">MULTIPLE DEPENDENT CLAIM(S) (if applicable)</td> <td>Yes</td> <td>+ \$270.00</td> </tr> <tr> <td colspan="4">TOTAL OF ABOVE CALCULATIONS =</td> </tr> </tbody> </table>		CLAIMS	NUMBER FILED	NUMBER EXTRA	RATE	Total Claims	53 - 20 =	33	X \$18.00	Independent Claims	1 - 3 =	0	X \$80.00	MULTIPLE DEPENDENT CLAIM(S) (if applicable)		Yes	+ \$270.00	TOTAL OF ABOVE CALCULATIONS =				\$ 1854.00
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<input type="checkbox"/> Applicant claims small entity status. See 37 CFR 1.27. The fees indicated above are reduced by 1/2.		\$ 0																				
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<p>Processing fee of \$130.00 for furnishing the English translation later than <input type="checkbox"/> 20 <input type="checkbox"/> 30 months from the earliest claimed priority date (37 CFR 1.492(f)).</p>		\$ 0																				
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<p>Fee for recording the enclosed assignment (37 CFR 1.21(h)). The assignment must be accompanied by an appropriate cover sheet (37 CFR 3.28, 3.31). \$40.00 per property</p>		\$ 0																				
		TOTAL FEES ENCLOSED =																				
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		charged																				
<p>a. <input checked="" type="checkbox"/> A check in the amount of \$ 1854.00 to cover the above fees is enclosed.</p> <p>b. <input type="checkbox"/> Please charge my Deposit Account No. _____ in the amount of \$ _____ to cover the above fees. A duplicate copy of this sheet is enclosed.</p> <p>c. <input checked="" type="checkbox"/> The Commissioner is hereby authorized to charge any additional fees which may be required, or credit any overpayment to Deposit Account No. <u>02-2448</u>.</p>																						
<p>NOTE: Where an appropriate time limit under 37 CFR 1.494 or 1.495 has not been met, a petition to revive (37 CFR 1.137(a) or (b)) must be filed and granted to restore the application to pending status.</p> <p>Send all correspondence to: Birch, Stewart, Kolasch & Birch, LLP or Customer No. 2292 P.O. Box 747 Falls Church, VA 22040-0747 (703)205-8000</p>																						
<p>Date: <u>May 9, 2001</u></p>		<p>By <u>Marc S. Weiner</u> 36,623 Marc S. Weiner, #32,181</p>																				

09/831267

PATENT

JC18 Rec'd PCT/PTO 09 MAY 2001
1422-0476P

IN THE U.S. PATENT AND TRADEMARK OFFICE

Applicant: ISHIHARA, Noriyuki et al. Conf.:
Int'l. Appl. No.: PCT/JP98/05048
Appl. No.: New Group:
Filed: May 9, 2001 Examiner:
For: POULTRY PRODUCIBILITY IMPROVER AND POULTRY
PRODUCIBILITY IMPROVEMENT METHOD

PRELIMINARY AMENDMENT

BOX PATENT APPLICATION

Assistant Commissioner for Patents
Washington, DC 20231

May 9, 2001

Sir:

The following Preliminary Amendments and Remarks are respectfully submitted in connection with the above-identified application.

AMENDMENTS

IN THE SPECIFICATION:

Please amend the specification as follows:

Before line 1, insert --This application is the national phase under 35 U.S.C. § 371 of PCT International Application No. PCT/JP98/05048 which has an International filing date of November 9, 1998, which designated the United States of America.--

IN THE CLAIMS:

Please amend the claims as follows:

5. (Amended) The producibility improver according to claim 1, wherein the polymannose has a viscosity of 130 cps or less at 5°C in a 5% by weight aqueous solution as determined by Brookfield viscometer.

6. (Amended) The producibility improver according to claim 1, wherein the polymannose is a polygalactomannan.

8. (Amended) The producibility improver according to claim 2, wherein the polyphenol compound is obtainable from a hydrothermally extracted fraction of a plant of the camellia family.

10. (Amended) The producibility improver according to claim 2, wherein the polyphenol compound is obtainable from a hydrothermally extracted fraction of green tea.

11. (Amended) The producibility improver according to claim 2, wherein the polyphenol compound is at least one compound selected from the group consisting of (+)-catechin, (+)-gallocatechin, (-)-gallocatechin gallate, (-)-epicatechin, (-)-epicatechin gallate, (-)-epigallocatechin, (-)-epigallocatechin gallate, free teaflavin, teaflavin monogallate A, teaflavin monogallate B, and teaflavin digallate.

13. (Amended) The producibility improver according to claim 1, which is used for suppression of decrease in liveability of laying hens.

14. (Amended) The producibility improver according to claim 1, which is used for at least any one of i) increase in each egg weight of eggs produced by laying hens; ii) increase in an amount of eggs produced per day; iii) increase in number of eggs produced; iv) increase in a weight of produced eggs; and v) improvement in a rate of egg production for laying hens.

15. (Amended) The producibility improver according to claim 1, which is used for suppression of decrease in Haugh unit of eggs produced by laying hens during the storage.

16. (Amended) The producibility improver according to claim 1, which is used for suppression of decrease of vitamin E content of eggs produced by laying hens during the storage.

17. (Amended) The producibility improver according to claim 1, which is used for suppression of decrease in highly unsaturated fatty acid content of eggs produced by laying hens during the storage.

18. (Amended) The producibility improver according to claim 1, which is used for suppression of decrease in content of a fatty acid selected from the group consisting of linoleic acid, arachidonic acid, α -linlenic acid, eicosapentaenoic acid, docosapentaenoic acid, DHA and EPA in eggs produced by laying hens during the storage.

19. (Amended) The producibility improver according to claim 1, which is used for suppression of decrease in liveability of edible chickens.

20. (Amended) The producibility improver according to claim 1, which is used for improvement in a body weight gain of edible chickens, or improvement in a weekly body weight gain of edible chickens.

21. (Amended) The producibility improver according to claim 1, which is used for keeping freshness of chicken meat produced by edible chickens.

22. (Amended) The producibility improver according to claim 1, which is used for at least one i) suppression of increase of K value of chicken meat of edible chickens; ii) suppression of increase in TBA value of chicken meat; and iii) suppression of increase of POV value of chicken meat.

23. (Amended) The producibility improver according to claim 1, which is used for decrease in cholesterol content of chicken meat produced by edible chickens.

24. (Amended) A method of improving producibility for laying hens of edible chicken, using the producibility improver of claim 1.

40. (Amended) The method of improving producibility according to claim 24, comprising feeding a mixture prepared by formulating a polymannose in an amount of 0.005 to 0.1 parts by weight and a polyphenol compound in an amount of 0.005 to 0.1 parts by weight, and in a case of formulating a delipidated rice bran, further formulating 0.05 to 0.5 parts by weight of the delipidated rice bran thereto, based on 100 parts by weight of the supplying feed.

REMARKS

The specification has been amended to provide a cross-reference to the previously filed International Application. The claims have also been amended to delete improper multiple dependencies and to place the application into better form for examination. Entry of the present amendment and favorable action on the above-identified application are earnestly solicited.

Attached hereto is a marked-up copy of the changes made to the application by this Amendment.

If necessary, the Commissioner is hereby authorized in this, concurrent, and future replies, to charge payment or credit any overpayment to Deposit Account No. 02-2448 for any additional fees required under 37 C.F.R. § 1.16 or under 37 C.F.R. § 1.17; particularly, extension of time fees.

Respectfully submitted,

BIRCH, STEWART, KOLASCH & BIRCH, LLP

By Marc S. Weiner #32,181
Marc S. Weiner, #32,181

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1422-0476P

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Attachment: Version With Markings Showing Changes Made

(Rev. 01/22/01)

VERSION WITH MARKINGS SHOWING CHANGES MADE

The specification has been amended to provide cross-referencing to the International Application.

The claims have been amended as follows:

5. (Amended) The producibility improver according to [any one of claims 1 to 4]claim 1, wherein the polymannose has a viscosity of 130 cps or less at 5°C in a 5% by weight aqueous solution as determined by Brookfield viscometer.

6. (Amended) The producibility improver according to [any one of claims 1 to 5]claim 1, wherein the polymannose is a polygalactomannan.

8. (Amended) The producibility improver according to [any one of claims 2 to 7]claim 2, wherein the polyphenol compound is obtainable from a hydrothermally extracted fraction of a plant of the camellia family.

10. (Amended) The producibility improver according to [any one of claims 2 to 7]claim 2, wherein the polyphenol compound is obtainable from a hydrothermally extracted fraction of green tea.

11. (Amended) The producibility improver according to [any one of claims 2 to 10]claim 2, wherein the polyphenol compound is at least one compound selected from the group consisting of (+)-catechin, (+)-gallocatechin, (-)-gallocatechin gallate, (-)-epicatechin, (-)-epicatechin gallate, (-)-epigallocatechin, (-)-epigallocatechin gallate, free teaflavin, teaflavin monogallate A, teaflavin monogallate B, and teaflavin digallate.

13. (Amended) The producibility improver according to [any one of claims 1 to 12]claim 1, which is used for suppression of decrease in liveability of laying hens.

14. (Amended) The producibility improver according to [any one of claims 1 to 12]claim 1, which is used for at least any one of i) increase in each egg weight of eggs produced by laying hens; ii) increase in an amount of eggs produced per day; iii) increase in number of eggs produced; iv) increase in a weight of produced eggs; and v) improvement in a rate of egg production for laying hens.

15. (Amended) The producibility improver according to [any one of claims 1 to 12]claim 1, which is used for suppression of decrease in Haugh unit of eggs produced by laying hens during the storage.

16. (Amended) The producibility improver according to [any one of claims 1 to 12]claim 1, which is used for suppression of decrease of vitamin E content of eggs produced by laying hens during the storage.

17. (Amended) The producibility improver according to [any one of claims 1 to 12]claim 1, which is used for suppression of decrease in highly unsaturated fatty acid content of eggs produced by laying hens during the storage.

18. (Amended) The producibility improver according to [any one of claims 1 to 12]claim 1, which is used for suppression of decrease in content of a fatty acid selected from the group consisting of linoleic acid, arachidonic acid, α -linlenic acid, eicosapentaenoic acid, docosapentaenoic acid, DHA and EPA in eggs produced by laying hens during the storage.

19. (Amended) The producibility improver according to [any one of claims 1 to 12]claim 1, which is used for suppression of decrease in liveability of edible chickens.

20. (Amended) The producibility improver according to [any one of claims 1 to 12]claim 1, which is used for improvement in a body weight gain of edible chickens, or improvement in a weekly body weight gain of edible chickens.

21. (Amended) The producibility improver according to [any one of claims 1 to 12]claim 1, which is used for keeping freshness of chicken meat produced by edible chickens.

22. (Amended) The producibility improver according to [any one of claims 1 to 12]claim 1, which is used for at least one i) suppression of increase of K value of chicken meat of edible chickens; ii) suppression of increase in TBA value of chicken meat; and iii) suppression of increase of POV value of chicken meat.

23. (Amended) The producibility improver according to [any one of claims 1 to 12]claim 1, which is used for decrease in cholesterol content of chicken meat produced by edible chickens.

24. (Amended) A method of improving producibility for laying hens of edible chicken, using the producibility improver of [any one of claims 1 to 12]claim 1.

40. (Amended) The method of improving producibility according to [any one of claims 24 to 39]claim 24, comprising feeding a mixture prepared by formulating a polymannose in an amount of 0.005 to 0.1 parts by weight and a polyphenol compound in an amount of 0.005 to 0.1 parts by weight, and in a case of formulating a delipidated rice bran, further formulating 0.05 to 0.5 parts by weight of the delipidated rice bran thereto, based on 100 parts by weight of the supplying feed.

DESCRIPTIONPOULTRY PRODUCIBILITY IMPROVER AND
POULTRY PRODUCIBILITY IMPROVEMENT METHOD5 TECHNICAL FIELD

The present invention relates to a producibility improver for poultry and method of improving producibility for poultry.

BACKGROUND ART

10 To date, various means have been employed to improve producibility for poultry. For example, there has been known a method in which an antibiotic is used as an animal growth improver; however, there arise such problems as the safety and economy of the eggs and chicken meat produced. In addition, there is known a technique concerning a method of giving a specified feed for laying hens in a specified time zone daily; however, it lacks practical applicability because enormous time and labor are required to meet the strict nutritional control of a feed and time management of a supplying feed.

15 Also, with regard to storage methods for retaining freshness and the like, there have been known some methods, including a method of storing chicken eggs under a given temperature range; a method of storing a rapidly frozen food under freezing in a package material of high capacity for gas barrier; a method of using a freshness-retaining package for edible chickens, the package comprising a particular package container; a method of preventing lowering of the freshness of shell eggs by using a carbon dioxide-generating agent; and a method of immersing a poultry product in a particular fermented seasoning. However,

these methods are economically disadvantageous in that a storage equipment or implementation of an apparatus for preparing a package material is necessitated. Also, there arise other problems, including deterioration of the natural taste of poultry meat when immersed in a fermented seasoning.

In addition, regarding the production of chicken eggs containing a highly unsaturated fatty acid, Japanese Patent Laid-Open No. Hei 5-292853 discloses a method for producing poultry eggs containing a highly unsaturated fatty acid wherein poultry for egg collection are bred with subcutaneously inoculating a fat and oil containing a highly unsaturated fatty acid thereto; Japanese Patent Laid-Open No. Hei 7-227221 discloses a method of using a feed composition containing a specified fatty acid source; Japanese Patent Laid-Open No. Hei 8-80164 discloses a method for producing edible bird eggs comprising allowing female birds to take linseeds, thereby allowing the female birds to lay eggs containing eicosapentaenoic acid or docosapentaenoic acid; and Japanese Patent No. 2558050 discloses a chicken feed wherein a powder containing eicosapentaenoic acid or docosapentaenoic acid is mixed with a feed to prevent decrease in a rate of egg production. Although these techniques concern methods for producing chicken eggs enriched with a highly unsaturated fatty acid, there arise problems in that the highly unsaturated fatty acid in chicken eggs during chicken egg storage is unstable because the highly unsaturated fatty acids tend to be oxidized at carbon-carbon double bonds, and have poor storage stability.

On the other hand, there have been known some techniques in which a degradation product of a polysaccharide is added to a mammalian or bird feed. Japanese Patent Laid-Open No. Hei 8-099884 reports that a degradation product

of a polysaccharide, as well as in combination with tannin, has been effective in suppressing the growth of gram-negative bacteria. Japanese Patent Laid-Open No. Hei 6-329548 reports that an enzymatically degraded product of guar gum is added to a livestock feed, whereby promoting bowel movement, thereby giving prophylactic and therapeutic effects on diarrhea and the like. In addition, Japanese Patent Laid-Open No. Hei 10-201428 discloses a mineral absorption-promoting feed composition containing galactomannan treated to have a lower molecular weight. However, none of these techniques are involved with improvement of the producibility of laying hens bred for the purpose of producing chicken eggs and the producibility of edible chickens bred for the purpose of producing chicken meat.

DISCLOSURE OF INVENTION

As a result of intensive studies, the present inventors have found that a polymannose having a specified molecular weight distribution, a composition comprising the polymannose and the polyphenol compound, or a compound further comprising delipidated rice bran has an remarkable action of improving the producibility for poultry. The present invention has been perfected thereby.

Specifically, the present invention relates to:

- (1) a producibility improver for poultry, comprising a polymannose having a molecular weight distribution in which a polymannose having the molecular weights ranging from 1.8×10^3 to 1.8×10^5 accounts for 70% or more;
- (2) a producibility improver for poultry, comprising a polymannose having a molecular weight distribution in which a polymannose having the molecular weights ranging from 1.8×10^3 to 1.8×10^5 accounts for 70% or more, and a

polyphenol compound;

(3) a producibility improver for poultry, comprising a polymannose having a molecular weight distribution in which a polymannose having the molecular weights ranging from 1.8×10^3 to 1.8×10^5 accounts for 70% or more, a polyphenol compound, and a delipidated rice bran; and

(4) a method of improving producibility for laying hens or edible chicken, using the producibility improver of any one of items (1) to (3) above.

BRIEF DESCRIPTION OF THE DRAWINGS

Figure 1 is a graph showing one example where the molecular weight distribution of the polymannose is determined by using HPLC. This is an example of a polymannose having a molecular weight distribution in which a polymannose having the molecular weights ranging from 1.8×10^3 to 1.8×10^5 accounts for almost 100%.

BEST MODE FOR CARRYING OUT THE INVENTION

1. Producibility Improver for Poultry

One of the great features of the producibility improver for poultry of the present invention resides in that the producibility improver comprises a polymannose having such a molecular weight distribution in which polymannose having the molecular weights ranging from 1.8×10^3 to 1.8×10^5 accounts for 70% or more. In the present invention, there is exhibited an excellent effect of a producibility-improving action for improving producibility for poultry easily, inexpensively and safely by formulating a producibility improver comprising the above-mentioned polymannose to a feed.

There are three embodiments of the producibility improver for poultry of the present invention: (1) a producibility improver comprising the above-mentioned polymannose (first embodiment); (2) a producibility improver further comprising a polyphenol compound in addition to the above-mentioned polymannose (second embodiment), and (3) a producibility improver further comprising delipidated rice bran in addition to the above-mentioned polymannose and polyphenol compound (third embodiment). Although a producibility-improving action is not found in the case where the polyphenol compound or the delipidated rice bran used in the present invention is each used alone, a producibility-improving action owned by the polymannose is surprisingly dramatically increased when used in combination with the above-mentioned polymannose. Therefore, the second or third embodiment is more preferred.

The term "poultry" as used in the present invention refers to chickens, home-bred chickens, silk fowls, turkeys, wild ducks, quails, ducks, guinea fowls, pheasants, crossbreed of wild and domestic ducks, geese, ostriches, and the like. The present invention is preferably applied to chickens, among which it is most preferably applied to laying hens bred for the purpose of producing chicken eggs, and to edible chickens bred for the purpose of producing chicken meat. There is no particular limitation as to the kinds of chickens.

In the present invention, the polymannose includes, for instance, substances obtained from polymerization of mannose; substances in which a saccharide, such as galactose, or an alcohol, such as ethyl alcohol, is bound via ether linkage with a part or all of hydroxyl groups of the substances obtained from polymerization of mannose; and substances in which carboxyl group,

carboxymethyl group, phosphoric acid group, sulfuric acid group, or the like is bound via ester linkage with a part or all of hydroxyl groups of the substances obtained from polymerization of mannose. Concretely, there may be exemplified mannan, locust bean gum, tara gum, and the like. Furthermore, 5 those obtained by partially hydrolyzing the substances exemplified above or guar gum by using an enzyme, an acid, or the like may be used, and are encompassed within the scope of the polymannose of the present invention, as long as they have the molecular weight distribution falling within range mentioned above. In the present invention, the polymannose is preferably a polygalactomannan, and most preferably a polygalactomannan of which constituent ratio of galactose to 10 mannose is 1 molecule of galactose to 2 molecules of mannose.

From the viewpoints of achieving of producibility improvement for poultry and preventing hygroscopicity, the above-mentioned polymannose is a polymannose having a molecular weight distribution in which a polymannose having the molecular weights ranging from 1.8×10^3 to 1.8×10^5 accounts for 15 70% or more, preferably polymannose having a molecular weight distribution accounting for 80% or more. A method for determining the molecular weight distribution comprises dissolving the polymannose in water, subjecting the solution to gel filtration through the TSKgel G6000PW column using the TOSO 20 803D high-performance liquid chromatograph (HPLC) with water as the mobile phase, and detecting by a differential refractometer. In this operation, by taking measurements using straight-chain dextrans of known glucose numbers (degree of polymerization of glucose = 10, 100, 500, 1000) as indicators, a graph for the molecular weight distribution as shown in Figure 1 is obtained. A polymannose 25 obtained by an actual preparation process is subjected to HPLC determination as

described above, and the graph obtained is compared with that obtained using the indicative substances. The entire area of the molecular weight distribution and the area of a fraction corresponding to degrees of polymerization of glucose of 10 to 1,000 units are calculated, and the ratio (%) of the polymannose having the molecular weights ranging from 1.8×10^3 to 1.8×10^5 is calculated.

From the viewpoints of producibility improvement for poultry and hygroscopicity, the degree of polymerization of the above-mentioned polymannose is preferably 4 or more, more preferably 10 or more, and most preferably 30 or more. From the viewpoints of producibility improvement for poultry and decrease in the feed consumption, the degree of polymerization of the above-mentioned polymannose is preferably 190 or less, more preferably 100 or less, and most preferably 40 or less. Therefore, the above-mentioned polymannose preferably contains a large amount of polymannose units having a degree of polymerization of 30 to 40; concretely, those having a degree of polymerization of 30 to 40 are preferably 25% or more, and more preferably 30% or more.

From the viewpoints of producibility improvement for poultry and reduction in the feed consumption, the viscosity of a 5% by weight aqueous solution of the above-mentioned polymannose at 5°C is preferably 130 cps or less, more preferably 50 cps or less, and most preferably 20 cps or less, when the determination is carried out by using a Brookfield viscometer (type B viscometer).

In the above-mentioned polymannose, the dietary fiber content, as determined by the AOAC official method (*Official Methods of Analysis of AOAC INTERNATIONAL, 16th Edition, Volume II*, Chapter 32, p. 7), is preferably

60% by weight or more, more preferably 65% by weight or more, and most preferably 75% by weight or more.

When the above-mentioned polygalactomannan is used as the polymannose, an enzymatically degraded product of a substance selected from the group consisting of guar gum, locust bean gum and tara gum, for example, can be used. As a polymannose exhibiting the characteristics mentioned above, an enzymatically degraded product of guar gum obtained by enzymatically degrading guar gum is especially preferable.

The above-mentioned enzymatically degraded product can be obtained by enzymatically hydrolyzing the straight chain of mannose only, using β -galactomannanase derived from a fungus of the genus *Aspergillus*, the genus *Rhizopus*, or the like. As the above-mentioned enzymatically degraded product, the degradation product having a desired molecular weight can be obtained by changing the reaction time of the enzyme. The reaction conditions for enzymatic degradation are not particularly limited because the reaction conditions vary depending upon the desired molecular weight and the like. For example, in a case where β -galactomannanase derived from the genus *Aspergillus* is used, the reaction conditions include, conditions of a reaction pH of 2.0 to 3.5, a reaction temperature of 35° to 50°C, and a reaction time of 20 to 30 hours.

In the producibility improver of the present invention, as a second embodiment, the producibility for poultry can be further improved by further comprising a polyphenol compound in addition to the above-mentioned polymannose.

The above-mentioned polyphenol compound is preferably, but is not limited to, a polyphenol compound derived from a plant of the camellia family,

cocoa, grape seeds, sweet potato or red wine. There may be used a plant as is, an extract from a plant, or an extract residue, or a chemically synthesized product. Extracts from a plant include hydrothermally extracted fractions, solvent-extracted fractions obtained by using an organic solvent, such as alcohol, ethyl acetate or a petroleum ether, steam-distilled fractions, compression fractions, fat and oil adsorption fractions, liquefied gas-extracted fractions, supercritically extracted fractions, or dry distilled fractions. From the viewpoint of the compositional ratio of the polyphenol compound, the polyphenol compound obtained from a hydrothermally extracted fraction of a plant of the camellia family is more preferred.

Among the plants of the camellia family, tea (*Camellia sinensis L.*) is preferable. Among them, the polyphenol compounds are preferably extracts of green tea, oolong tea or black tea, and extracts of green tea are especially preferable. The above-mentioned hydrothermally extracted fractions can be prepared, for instance, by a process described in Japanese Patent Laid-Open No. Hei 8-103225.

Concrete examples of the above-mentioned polyphenol compounds include, for instance, (+)-catechin, (+)-gallocatechin, (-)-gallocatechin gallate, (-)-epicatechin, (-)-epicatechin gallate, (-)-epigallocatechin, (-)-epigallocatechin gallate, free teaflavin, teaflavin monogallate A, teaflavin monogallate B, teaflavin digallate, and the like. The above-mentioned polyphenol compounds can be used alone or in admixture. Among the above-mentioned polyphenol compounds, at least one polyphenol compound selected from the group consisting of (-)-gallocatechin gallate, (-)-epicatechin gallate, and (-)-epigallocatechin gallate is preferable. Further, in the present invention,

(-)epigallocatechin gallate is preferable. The one which is isolated and purified is contained as a main component, and there may be used, for instance, an isolated and purified fraction thereof, or a synthesized product of (-)-epigallocatechin gallate. Here, the term "main component" refers to those which contain (-)-epigallocatechin gallate in an amount of 50% by weight or more.

When the above-mentioned polyphenol compounds are used in admixture, it is preferable that the contents of each polyphenol compound in the polyphenol compound mixture are: (+)-catechin 0.2 to 6.5% by weight, (+)-gallocatechin 2.0 to 18.0% by weight, (-)-gallocatechin gallate 1.0 to 15.0% by weight, (-)-epicatechin 0.5 to 10.0% by weight, (-)-epicatechin gallate 0.3 to 8.0% by weight, (-)-epigallocatechin 2.0 to 18.0% by weight, (-)-epigallocatechin gallate 3.0 to 21.0% by weight, free teaflavin 0 to 20.0% by weight, teaflavin monogallate A 0 to 5.0% by weight, teaflavin monogallate B 0 to 5.0% by weight, teaflavin digallate 0 to 5.0% by weight.

In this embodiment, the formulation ratio (weight ratio) of the polymannose and the polyphenol compound, as expressed by polymannose/polyphenol compound, is preferably 10/1 to 1/10, more preferably 5/1 to 1/5, and most preferably 2/1 to 1/2. The formulation ratio is the same in a case where the polyphenol compound (-)-epigallocatechin gallate is used as the main component.

In the present invention, as a third embodiment, producibility for poultry can be further dramatically improved by further comprising delipidated rice bran, in addition to the polymannose and polyphenol compound.

The delipidated rice bran refers to a product obtained by drying a product

obtained by collecting oil from rice bran resulting from polishing brown rice. Also, the ingredient specification therefor includes, for example, those which are a water content 14.0% or less, a crude protein content 16.5% or more, a crude fiber content 9.5% or less, and a crude ash content 12.0% or less.

5 In this embodiment, the formulation ratios of the polymannose, the polyphenol compound and the delipidated rice bran are preferably 3.0 to 13.0 parts by weight of the polymannose, 0.3 to 10.0 parts by weight of the polyphenol compound, and 75.0 to 95.0 parts by weight of the delipidated rice bran, more preferably 4.5 to 10.0 parts by weight of the polymannose, 0.7 to 10 2.5 parts by weight of the polyphenol compound, and 78.0 to 88.0 parts by weight of the delipidated rice bran, and most preferably 5.5 to 8.0 parts by weight of the polymannose, 0.9 to 1.5 parts by weight of the polyphenol compound, and 80.0 to 85.0 parts by weight of the delipidated rice bran.

15 Incidentally, the formulation amount of the polyphenol compound can be adjusted to a lower level in the case where the polyphenol compound used in the producibility improver for poultry of the present invention comprises (-)-epigallocatechin gallate as the main component. Specifically, in such cases, the formulation ratios of the polymannose, the (-)-epigallocatechin gallate and the delipidated rice bran is preferably 3.0 to 13.0 parts by weight of the polymannose, 0.1 to 5.0 parts by weight of the (-)-epigallocatechin gallate, and 20 80.0 to 98.0 parts by weight of the delipidated rice bran, more preferably 4.5 to 10.0 parts by weight of the polymannose, 0.25 to 2.5 parts by weight of the (-)-epigallocatechin gallate, and 85.0 to 95.0 parts by weight of the delipidated rice bran, and most preferably 5.5 to 8.0 parts by weight of the polymannose, 0.3 to 1.0 part by weight of the (-)-epigallocatechin gallate, and 25 90.0 to 93.0 parts by

weight of the delipidated rice bran.

The producibility improver for poultry of the present invention may be supplemented with an auxiliary additive as necessary, in addition to the above-mentioned polymannose, polyphenol compound and delipidated rice bran, as long as the auxiliary additive does not affect the effects of the present invention.

The term "producibility-improving actions" of the producibility improver for poultry of the present invention includes those given below, and the producibility improver of the present invention is used for various applications accomplished by these producibility-improving actions for poultry.

- (1) used for suppression of decrease in liveability, from the viewpoint of having suppressing action in decrease in the liveability of laying hens (a ratio of a total number of laying hens at a given breeding period to total number of laying hens at initiation of breeding);
- (2) used for increase or improvement in at least any one of actions i) to v), from the viewpoints of having i) an action of increase in each egg weight produced by laying hens (a total weight of shell eggs/total number of eggs laid); ii) an action of increase in an amount of eggs produced per day (shell egg weight per day per laying hen); iii) an action of increase in number of eggs produced (a total number of eggs per day produced by laying hens bred); iv) an action of increase in a weight of produced eggs (a total egg weight produced per day by laying hens bred); or v) an action of improvement in the rate of egg production for laying hens (a ratio of a total number of eggs to a total number of laying hens bred);
- (3) used for suppression of decrease in Haugh unit, from the viewpoint of having a suppressing action of decrease in Haugh unit of eggs produced by

laying hens during the storage (for example, 1 to 4 weeks of storage at 2° to 10°C);

(4) used for suppression of decrease in vitamin E content, from the viewpoint of having a suppressing action of decrease in vitamin E content of eggs produced by laying hens during the storage (for example, 1 to 4 weeks of storage at 2° to 10°C);

(5) used for suppression of decrease in highly unsaturated fatty acid content, from the viewpoint of having a suppressing action of decrease in highly unsaturated fatty acid content of eggs produced by laying hens during the storage (for example, 1 to 4 weeks of storage at 2° to 10°C);

(6) used for suppression of decrease in content, from the viewpoint of having a suppressing action of decrease in content of a fatty acid selected from the group consisting of linoleic acid, arachidonic acid, α-linolenic acid, eicosapentaenoic acid, docosapentaenoic acid, DHA and EPA in eggs produced by laying hens during the storage (for example, 1 to 4 weeks of storage at 2° to 10°C);

(7) used for suppression of decrease in liveability, from the viewpoint of having a suppressing action of decrease in liveability of edible chickens;

(8) used for improvements in a body weight gain and a weekly body weight gain, from the viewpoint of having an action of improving a body weight gain of edible chickens, or improving a weekly body weight gain of edible chickens;

(9) used for keeping freshness, from the viewpoint of keeping freshness of chicken meat produced by edible chickens;

(10) used for suppression of at least any one action of i) to iii), from the viewpoints of having i) a suppressing action of increase in K value of chicken meat of edible chickens; ii) a suppressing action of increase in TBA value of

chicken meat; and iii) a suppressing action of increase in POV value of chicken meat; and

- (11) used for lowering, from the viewpoint of having an action of lowering cholesterol content of chicken meat produced by edible chickens.

5 Here, the term “Haugh unit” mentioned above refers to an index showing
an extent of deterioration of thick albumen and is defined as the numeral
calculated using the equation:

$$\text{Haugh unit} = 100 \log (H - 1.7W^{0.37} + 7.6)$$

wherein H is a height (mm) of thick albumen; and W is an egg weight (g).

In addition, the highly unsaturated fatty acid (PUFA) mentioned above includes fatty acids of the ω -3 or ω -6 series having a carbon-carbon double bond, concretely including linoleic acid, arachidonic acid, α -linolenic acid, icosapentaenoic acid, docosapentaenoic acid, docosahexaenoic acid (DHA) and eicosapentaenoic acid (EPA).

In the present invention, the expression “keeping freshness of chicken meat” refers to suppression of an increase during storage in a numerical value, such as K value (ratio of inosine and hypoxanthine content to the sum of ATP, ADP, AMP, IMP, inosine and hypoxanthine contents in chicken meat as expressed in percentage), VBN value (a total amount of volatile basic substances, such as ammonia and trimethylamine, in chicken meat), TMA value (trimethylamine content in chicken meat) and polyamine content (total amount of decarboxylated products of free amino acids, such as putrescine, cadaverine, agmatine, histamine, tyramine, tryptamine and spermidine, in chicken meat), metmyoglobin formation ratio (ratio of myoglobin oxidized to metmyoglobin in muscular tissue of chicken meat), TBA value (ratio of fatty acids oxidized to

fatty acids in chicken meat), POV value (peroxide value: ratio of oil or fat oxidized in chicken meat), and bacterial cell count (number of bacterial cells in chicken meat). In the present invention, it is preferable that at least one selected from the group consisting of K value, TBA value and POV value is used as an index for keeping freshness of chicken meat. Because the K value is most generally used as an index for freshness, it is more preferable to use the K value as an index for keeping freshness of chicken meat.

5 2. Method of Improving Producibility of the Present Invention

10 One of the great features of the method of improving producibility of the present invention resides in the use of the producibility improver described above. In the present invention, the method is suitable for the improvement of the producibility of poultry, especially laying hens and edible chickens. According to the method of improving producibility of the present invention, 15 various producibility-improving effects are achieved by the poultry producibility-improving actions described above.

15 In the method of improving producibility of the present invention, in cases of laying hens, the duration of addition of the producibility improver of the present invention to the feed is at least 4 months, preferably 8 months or more, and more preferably the entire breeding period, from the viewpoint of full performance of the desired improving effect on producibility. Furthermore, although the producibility improver of the present invention may be added to the feed for laying hens at any time during the breeding period, its addition is preferably started at the time when laying hens are housed in a poultry house. 20 Therefore, in consideration of duration and timing of feeding, the producibility

improver of the present invention is preferably added during a period of at least 4 months after laying hens are housed in a poultry house, more preferably 8 months or more after laying hens are housed in a poultry house, and especially preferably for a period from laying hen housing in a poultry house to completion of breeding.

In the case of edible chickens, the duration of addition of the producibility improver of the present invention to the feed is at least 2 weeks, preferably 1 month or more, more preferably 2 months or more, and most preferably an entire breeding period, from the viewpoint of full performance of the desired improving effect on producibility. Furthermore, the producibility improver of the present invention is preferably added to the feed for edible chickens during a period of at the latest 2 weeks before completion of breeding to the time of completion of breeding, more preferably from at least 1 month before completion of breeding to the time of completion of breeding, and most preferably from 2 or more months before completion of breeding to the time of completion of breeding. Addition timing of 2 weeks before completion of breeding to the time of completion of breeding is particularly effective; the effect of addition can be improved, even when the duration of addition is constant by including the addition period.

In the method of improving producibility of the present invention, the formulation amount of each component may be selected as appropriate according to the purpose of formulation for improved producibility. By formulating polymannose and the like in amounts very smaller than those of ordinary feed additives, a poultry producibility-improving effect of the present invention can be obtained. Specifically, preferable formulation ratios of each component

formulated in the feed are as follows.

(i) As to the amount of the polymannose, the polymannose is added and supplied in a proportion of preferably 0.005 to 0.1 parts by weight, more preferably 0.01 to 0.05 parts by weight, and most preferably 0.015 to 0.03 parts by weight, based on 100 parts by weight of the supplying feed for poultry.

(ii) As to the amount of the polyphenol compound, the polyphenol compound is added and supplied in a proportion of preferably 0.005 to 0.1 parts by weight, more preferably 0.01 to 0.05 parts by weight, and most preferably 0.015 to 0.025 parts by weight, based on 100 parts by weight of the supplying feed for poultry.

Especially, when a compound comprising (-)-epigallocatechin gallate as a main component is formulated, the compound is added and supplied in a proportion of preferably 0.00001 to 0.02 parts by weight, more preferably 0.00005 to 0.01 parts by weight, and most preferably 0.0005 to 0.005 parts by weight.

(iii) As to the amount of the delipidated rice bran, the delipidated rice bran is added and supplied in a proportion of preferably 0.05 to 0.5 parts by weight, more preferably 0.1 to 0.4 parts by weight, and most preferably 0.15 to 0.35 parts by weight, based on 100 parts by weight of the supplying feed for poultry.

In addition, in the method of improving producibility of the present invention, the total formulation amounts of the effective ingredients as the producibility improvers of the first to third embodiments are as follows:

1) the formulation amount of the producibility improver comprising the polymannose, which is the first embodiment of the present invention, to the feed is such that the polymannose is preferably 0.005 to 0.1 parts by weight, more preferably 0.01 to 0.05 parts by weight, and most preferably 0.015 to 0.03 parts

by weight, based on 100 parts by weight of the feed.

2) the formulation amount of the producibility improver for poultry, the producibility improver comprising the polymannose and the polyphenol compound, which is the second embodiment of the present invention, to the feed is such that the total amount of the two components mentioned above is preferably 0.005 to 0.8 parts by weight, more preferably 0.015 to 0.5 parts by weight, and most preferably 0.02 to 0.2 parts by weight, based on 100 parts by weight of the feed.

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3) the formulation amount of the producibility improver for poultry, the producibility improver further comprising the delipidated rice bran in addition to the polymannose and the polyphenol compound, which is the third embodiment of the present invention, to the feed is such that the total amount of the three components mentioned above is preferably 0.05 to 0.5 parts by weight, more preferably 0.1 to 0.4 parts by weight, and most preferably 0.15 to 0.35 parts by weight, based on 100 parts by weight of the feed.

EXAMPLES

The present invention will be described in further detail on the basis of the following Examples and the like, but is not intended to be particularly limited only to Examples.

Example 1

Eight-hundred and thirty-seven parts of 0.1 M citric acid and 63 parts of 0.1 M sodium citrate were added to 900 parts of water, to adjust the pH to 3.0.
25 To this solution were added and mixed 1.0 part of β -mannanase derived from a

fungus of the genus *Aspergillus* (manufactured by Novo Nordisk K.K., trade name: Viscozyme, 1000 units) and 100 parts of guar gum powder, and the resulting mixture was reacted at 40° to 45°C for 24 hours. After the termination of the reaction, the enzyme was inactivated by heating the mixture at 90°C for 5 15 minutes. Insoluble substances were removed by filtration, and the resulting transparent solution was concentrated under reduced pressure. The resulting concentrate (solid content: 20%) was spray-dried, to give 65 parts of a white powder of a polygalactomannan.

In addition, the molecular weight distribution was determined by high 10 performance liquid chromatography (flow rate: 1.0 ml/min, 40°C, eluent: 0.2 M phosphate buffer (pH 6.9)) using G6000PW (manufactured by Tosoh Corporation). The content (%) of the polygalactomannan having a molecular weight of from 1.8×10^3 to 1.8×10^5 , as calculated from the areal ratio, was found to be 80.6%. In addition, the polygalactomannan was shown to contain 15 30.5% polygalactomannan having mannose polymerization degree of from 30 to 40 units. Incidentally, in this case, a linear dextrin of known degrees of glucose polymerization (glucose polymerization degree: 10, 100, 500, 1000) was used as a standard reagent for sugar chain unit.

20 Comparative Example 1 and Comparative Example 2

A polygalactomannan having a short, linear chain of mannose was prepared in the same manner as in Example 1 except for changing only the reaction time to 48 hours (Comparative Example 1). The molecular weight distribution of the resulting polygalactomannan was determined in the same manner as in Example 1. The content (%) of the polygalactomannan, having a 25

molecular weight of from 1.8×10^3 to 1.8×10^5 , as calculated from the areal ratio,
 was found to be 15.1%. In addition, the polygalactomannan was shown to
 contain 2.3% polygalactomannan having mannose polymerization degree of
 from 30 to 40 units, and 80% or more of the polymerization degrees of the
 mannose were found to be within the range of from 2 to 20 units.

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In addition, guar gum powder was used as Comparative Example 2.

Further, the viscosity and the dietary fiber content for each of the
 polygalactomannan obtained in Example 1, the polygalactomannan obtained in
 Comparative Example 1, and the guar gum powder of Comparative Example 2
 were determined. The viscosity was determined by measuring the viscosity of a
 5% aqueous solution at 5°C using a Brookfield viscometer, and the dietary fiber
 content was determined by AOAC Official Methods. The results are shown in
 Table 1.

10

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Table 1

	Example 1	Comparative Example 1	Comparative Example 2
Content (%) of those having a molecular weight of from 1.8×10^3 to 1.8×10^5	80.6	15.1	3.4
Content (%) of those having a polymerization degree of from 30 to 40	30.5	2.3	0.03
Viscosity	13 cps	3 cps	100,000 cps
Dietary Fiber Content	75%	50%	75%

Example 2

About 500 liters of water was added to 100 kg of green tea, with agitation, and the mixture was subjected to extraction at 80°C for 3 hours. The extract obtained by filtering the residue was spray-dried, to give 35 kg of a polyphenol compound having 25% purity. The composition of the ingredients of the resulting polyphenol compound was as follows: (+)-catechin 1.4% by weight; (+)-gallocatechin 5.8% by weight; (+)-gallocatechin gallate 4.5% by weight; (-)-epicatechin 2.7% by weight; (-)-epicatechin gallate 1.8% by weight; (-)-epigallocatechin 5.8% by weight; and (-)-epigallocatechin gallate 7.0% by weight.

Example 3

A 1.2 kg portion of the polyphenol compound obtained in Example 2 was partitioned with ethyl acetate, to give 400 g of an ethyl acetate-soluble fraction. The fraction was sequentially subjected to silica gel chromatography (flow rate: 100 cm/hr, 25°C, solvent: chloroform/methyl alcohol = 20/1 or 10/1 (v/v)), Sephadex LH-20 (flow rate: 100 cm/hr, 25°C, solvent: methyl alcohol), and recycle HPLC (flow rate: 3 ml/min, room temperature, LC-908, CS-320 column, manufactured by Nippon Bunseki Kogyo, solvent: methyl alcohol), to thereby give each of the polyphenol compounds: (+)-catechin 12 g; (+)-gallocatechin 48.8 g; (-)-gallocatechin gallate 36 g; (-)-epicatechin 20 g; (-)-epicatechin gallate 15.2 g; (-)-epigallocatechin 48 g; and (-)-epigallocatechin gallate 60 g.

Example 4

Two-hundred kilograms of extraction lees of rice bran oil produced during an extraction process for rice bran oil was subjected to a desolvation treatment. Thereafter, the resulting desolvated product was dried in a drum dryer, and cooled, to thereby give 180 kg of delipidated rice bran. The composition of the ingredients of the resulting delipidated rice bran was as follows: water 12% by weight; coarse proteins 17% by weight; coarse fiber 10% by weight; and ash content 11% by weight.

5 Example 5

10 Seven kilograms of the polygalactomannan obtained in Example 1 and 5 kg of the polyphenol compound obtained in Example 2 were mixed with agitation in a mixer, to give 12 kg of a producibility improver for poultry.

15 Example 6

10 Ten kilograms of the polygalactomannan obtained in Example 1 and 1 kg of (-)-epigallocatechin gallate obtained in Example 3 were mixed with agitation in a mixer, to give 11 kg of a producibility improver for poultry.

20 Example 7

10 Seven kilograms of the polygalactomannan obtained in Example 1, 5 kg of the polyphenol compound obtained in Example 2 and 88 kg of the delipidated rice bran obtained in Example 4 were mixed with agitation in a mixer, to give 100 kg of a producibility improver for poultry.

25 Example 8

The amount 7.5 kg of the polygalactomannan obtained in Example 1, 0.5 kg of (-)-epigallocatechin gallate obtained in Example 3 and 92 kg of the delipidated rice bran obtained in Example 4 were mixed with agitation in a mixer, to give 100 kg of a producibility improver for poultry.

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Comparative Example 3

Seven kilograms of the polygalactomannan obtained in Comparative Example 1 and 5 kg of the polyphenol compound obtained in Example 2 were mixed with agitation in a mixer, to give 12 kg of a producibility improver for poultry.

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Comparative Example 4

Seven kilograms of the guar gum powder obtained in Comparative Example 2 and 5 kg of the polyphenol compound obtained in Example 2 were mixed with agitation in a mixer, to give 12 kg of a producibility improver for poultry.

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Comparative Example 5

Seven kilograms of the polygalactomannan obtained in Comparative Example 1, 5 kg of the polyphenol compound obtained in Example 2 and 88 kg of the delipidated rice bran obtained in Example 4 were mixed with agitation in a mixer, to give 100 kg of a producibility improver for poultry.

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Comparative Example 6

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Seven kilograms of the guar gum powder of Comparative Example 2,

5 kg of the polyphenol compound obtained in Example 2 and 88 kg of the delipidated rice bran obtained in Example 4 were mixed with agitation in a mixer, to give 100 kg of a producibility improver for poultry.

5 Comparative Example 7

Ten kilograms of the polygalactomannan obtained in Example 1 and 1 kg of (+)-catechin obtained in Example 3 were mixed with agitation in a mixer, to give 11 kg of a producibility improver for poultry.

10 Comparative Example 8

The amount 7.5 kg of the polygalactomannan obtained in Example 1, 0.5 kg of (+)-catechin obtained in Example 3 and 92 kg of the delipidated rice bran obtained in Example 4 were mixed with agitation in a mixer, to give 100 kg of a producibility improver for poultry.

15 Comparative Example 9

Eight kilograms of the polyphenol compound obtained in Example 2 and 92 kg of the delipidated rice bran obtained in Example 4 were mixed with agitation in a mixer, to give 100 kg of a producibility improver for poultry.

20 Test Example 1

White Leghorn laying hens at 121 days of age were housed in poultry houses of the windless vertical 6-shelf cage type and bred therein for 1 year. Eighteen poultry houses A to R (30,000 hens/poultry house) were set, and a field test concerning improvement in producibility by laying hens was carried out.

The laying hens were fed with a commercially available formula feed for laying hens, and allowed to take water ad libitum. Table 2 shows the kinds of producibility improvers for poultry given to the laying hens and the amounts thereof added to the feed during the entire breeding period.

5 As indices for the producibility, there were obtained a liveability, a rate of laying, each egg weight and a weight of eggs produced per day, each item being at 4 months after initiation of the test, and a total number of eggs produced and a total egg weight during the 4-month period from initiation of the test. The same items were also determined at 8 and 12 months after initiation of the test. Table
10 3 shows a liveability, Table 4 a rate of egg production, Table 5 each egg weight, Table 6 a weight of eggs produced per day, Table 7 the number of eggs produced and Table 8 a weight of produced eggs, respectively. In the following tables, the indications "4M, 8M, 12M" stand for 4 months, 8 months, and 12 months after initiation of the test, respectively.

15 As shown in Tables 3 to 8, in the poultry houses A to E in comparison with the poultry houses H to R, there were found suppression or decreases in the liveability and the rate of egg production, and there were found increases in each egg weight, the weight of eggs produced per day, the number of eggs produced, and the weight of produced eggs.

20 On the other hand, similar effects to that of the poultry house A were also found in the poultry house F and the poultry house G, but the effects were not as great as that obtained in the poultry house C or the poultry house E. Even when (+)-catechin was used in combination with the polygalactomannan obtained in Example 1, only the effect of the polygalactomannan was exhibited, and no
25 combined effect was found. Similarly, even when (+)-catechin was used in

combination with the polygalactomannan obtained in Example 1 and the delipidated rice bran obtained in Example 4, only the effect of the polygalactomannan was exhibited, and no combined effect was found. In addition, it is evident from the results for the poultry houses H to J that the effects exhibited by using each of a polyphenol compound, (-)-epigallocatechin gallate, or delipidated rice bran alone were comparable to those obtained for the poultry house Q in which only an ordinary feed was given, and an effect of addition of these additives was not found. In addition, it is evident from the results for the poultry house R that an effect was not found when only the polyphenol compound and the delipidated rice bran were used in combination.

Furthermore, after 4 months from initiation of the test, 20 eggs each were collected from each poultry house. Haugh unit and vitamin E content were determined on the day of collection for 10 of the eggs, and after 2 weeks of storage at 4°C for the remaining 10 eggs, respectively. A change in the Haugh units and a change in the vitamin E contents are shown in Tables 9 and 10, respectively. As shown in Tables 9 and 10, in the poultry houses A to E in comparison with the poultry houses H to R, a decrease in the Haugh unit and a decrease in the vitamin E content during egg storage were suppressed.

Also, similar effects to those of the poultry house A were found in the poultry house F and the poultry house G, but the effects were not as great as that obtained in the poultry house C or the poultry house E as described above, and no combined effect with (+)-catechin was found. In addition, no effect was found for a case where the polyphenol compound, (-)-epigallocatechin gallate or the delipidated rice bran was respectively used alone.

Table 2

Table 2 (Continued)

Table 3 Liveability

Poultry House	4M (%)	8M (%)	12M (%)
A	99.33	98.77	97.40
B	99.42	98.82	97.48
C	99.55	99.00	98.00
D	99.61	99.10	98.11
E	99.75	99.18	98.32
F	98.95	97.95	97.00
G	99.00	98.00	97.22
H	98.87	97.88	95.00
I	98.90	97.81	95.02
J	98.89	97.82	95.21
K	98.96	97.88	95.10
L	98.99	97.88	95.00
M	98.97	97.86	94.90
N	98.99	97.83	94.12
O	98.91	97.80	94.00
P	98.90	97.79	94.39
Q	98.96	97.86	94.90
R	98.90	97.80	94.91

Table 4 Rate of Egg Production

Poultry House	4M (%)	8M (%)	12M (%)
A	94.0	85.9	75.5
B	94.2	86.3	75.8
C	95.0	87.1	76.5
D	96.1	88.0	77.3
E	97.3	88.7	78.1
F	93.1	84.2	74.1
G	93.5	85.0	74.9
H	92.0	82.7	73.1
I	92.3	82.9	72.9
J	92.0	82.4	73.0
K	92.2	83.0	73.1
L	92.1	83.2	73.5
M	92.4	83.0	73.7
N	92.0	82.8	73.5
O	92.3	82.8	73.6
P	92.0	82.4	73.2
Q	92.3	82.8	73.4
R	92.1	82.6	73.1

Table 5 Each Egg Weight

Poultry House	4M(g)	8M(g)	12M(g)
A	60.9	63.9	65.8
B	61.3	64.2	66.2
C	62.3	65.0	67.0
D	62.9	65.6	67.3
E	63.4	65.9	67.9
F	59.0	62.0	64.3
G	59.9	62.5	65.0
H	58.5	61.2	63.1
I	58.6	61.7	63.1
J	58.2	61.5	63.4
K	58.3	61.7	63.0
L	58.7	61.9	63.3
M	58.5	61.7	63.2
N	59.0	61.8	63.0
O	58.5	61.2	63.1
P	58.5	61.5	63.3
Q	58.4	61.6	63.0
R	58.6	61.4	63.1

Table 6 Weight of Eggs Produced Per Day

Poultry House	4M(g)	8M(g)	12M(g)
A	56.95	55.37	48.44
B	57.74	55.40	48.59
C	59.01	55.93	48.77
D	59.59	56.67	49.10
E	59.99	56.93	49.89
F	56.00	54.92	48.13
G	55.83	54.03	47.90
H	53.99	51.00	47.68
I	53.97	51.05	47.68
J	54.02	50.97	47.71
K	53.99	51.09	47.75
L	53.88	51.08	47.69
M	53.97	51.03	47.78
N	54.00	50.99	47.79
O	53.95	51.11	47.77
P	53.94	51.10	47.70
Q	53.90	51.00	47.75
R	53.91	51.04	47.73

Table 7 Number of Eggs Produced

Poultry House	4M (ct)	8M(ct)	12M (ct)
A	348,242	776,992	1,102,934
B	350,152	778,862	1,103,764
C	359,279	783,945	1,142,892
D	361,321	791,811	1,188,212
E	369,111	801,234	1,203,412
F	331,456	732,912	1,099,231
G	330,289	730,234	1,071,923
H	295,789	715,293	1,053,962
I	295,589	714,941	1,054,111
J	295,242	715,026	1,054,265
K	295,045	715,002	1,053,946
L	295,089	714,376	1,053,412
M	295,012	714,672	1,052,934
N	294,987	714,913	1,054,555
O	295,103	714,586	1,054,321
P	295,142	714,991	1,053,333
Q	295,079	714,890	1,053,343
R	295,183	714,897	1,053,299

Table 8 Weight of Produced Eggs

Poultry House	4M(kg)	8M(kg)	12M(kg)
A	21,207.9	49,649.8	72,573.1
B	21,464.3	50,002.9	73,069.2
C	22,383.1	50,956.4	76,573.8
D	22,727.1	51,942.8	79,966.7
E	23,401.6	52,801.3	81,711.7
F	19,555.9	45,440.5	70,680.6
G	19,784.3	45,639.6	69,675.0
H	17,303.7	43,775.9	66,505.0
I	17,321.5	44,111.9	66,514.4
J	17,183.1	43,974.1	66,840.4
K	17,201.1	44,115.6	66,398.6
L	17,321.7	44,219.9	66,681.0
M	17,258.2	44,095.3	66,545.4
N	17,404.2	44,181.6	66,437.0
O	17,263.5	43,732.7	66,527.7
P	17,265.8	43,971.9	66,676.0
Q	17,232.6	44,037.2	66,360.6
R	17,297.7	43,894.7	66,463.2

Table 9 Change in Haugh Unit

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
A	98.3	87.3
B	96.0	89.2
C	97.5	92.1
D	98.3	93.0
E	98.0	94.1
F	97.8	85.5
G	97.3	85.0
H	97.5	79.4
I	98.0	79.9
J	97.5	79.3
K	98.2	80.0
L	96.6	80.5
M	98.2	81.4
N	98.0	80.3
O	98.1	79.2
P	97.3	79.0
Q	96.9	79.1
R	97.6	79.5

The numerical values are a mean value for 5 eggs.

Table 10 Change in Vitamin E Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
A	3.2	2.3
B	3.1	2.5
C	3.3	2.7
D	3.2	2.9
E	3.2	3.2
F	3.1	2.2
G	3.1	2.1
H	3.4	2.0
I	3.1	2.0
J	3.2	2.0
K	3.3	1.7
L	3.2	2.1
M	3.1	2.0
N	3.4	1.9
O	3.0	2.0
P	3.3	1.8
Q	3.4	1.9
R	3.1	1.7

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Test Example 2

Isabrown laying hens were bred in poultry houses of the windless vertical 2-shelf cage type. Seventeen poultry houses a to q (10,000 hens/poultry house) were set, and a field test concerning suppression of a decrease in highly unsaturated fatty acid content during storage of eggs laid by laying hens was carried out. Table 11 shows the kinds of producibility improvers for poultry of the present invention given to the laying hens and the amounts thereof added to the feed during the entire breeding period. In addition, the laying hens were fed with a feed prepared by adding 2 kg of a fish oil and 10 g of vitamin E to 100 kg of a commercially available feed for laying hens. In addition, the laying hens were allowed to take water ad libitum.

After 4 months from initiation of the test, 20 eggs each were collected from each poultry house. DHA content and EPA content of the eggs, as indices for highly unsaturated fatty acid, were determined on the day of collection for 10 of the eggs, and after 2 weeks of storage at 4°C for the remaining 10 eggs, respectively. Vitamin E content and Haugh unit were also determined. A change in the DHA content, a change in the EPA content, a change in the vitamin E content, and a change in the Haugh unit are shown in Tables 12, 13, 14 and 15, respectively.

As shown in Tables 12 and 13, in the poultry houses a to e in comparison with the poultry houses h to q, decreases in the DHA content and in the EPA content, i.e., the highly unsaturated fatty acid content, during egg storage were suppressed.

Further, as shown in Tables 14 and 15, in the poultry houses a to e in comparison with the poultry houses h to q, a decrease in the vitamin E content

and a decrease in Haugh unit during egg storage were suppressed.

Also, similar effects to that of the poultry house a were found in the poultry house f and the poultry house g, but the effects were not as great as that obtained in the poultry house c or the poultry house e, and no combined effect with (+)-catechin was found in this test, either. In addition, no effect was found for a case where the polyphenol compound, (-)-epigallocatechin gallate or the delipidated rice bran was respectively used alone.

Table 11

Table 11 (Continued)

Poultry House	Polygalacto-mannan of Comparative Example 1	Guar Gum Powder of Comparative Example 2	Productivity Improver for Poultry Obtained in Comparative Example 3	Productivity Improver for Poultry Obtained in Comparative Example 4	Productivity Improver for Poultry Obtained in Comparative Example 5	Productivity Improver for Poultry Obtained in Comparative Example 6	Productivity Improver for Poultry Obtained in Comparative Example 7	Productivity Improver for Poultry Obtained in Comparative Example 8
a								
b								
c								
d								
e								
f							0.050%	
g								0.050%
h								
I								
j								
k	0.025%							
l		0.025%						
m			0.050%					
n				0.050%				
o					0.250%			
p						0.250%		
q								

The numerical values are the amount added to the feed.

Table 12 Change in DHA Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
a	1,493.1	1,488.2
b	1,494.2	1,489.2
c	1,492.6	1,490.3
d	1,493.3	1,491.5
e	1,494.0	1,494.0
f	1,493.2	1,475.4
g	1,493.5	1,470.0
h	1,493.9	1,341.3
i	1,493.1	1,344.0
j	1,494.1	1,344.2
k	1,496.2	1,343.4
l	1,495.5	1,342.9
m	1,493.5	1,348.2
n	1,498.2	1,341.2
o	1,493.2	1,341.4
p	1,494.3	1,342.2
q	1,495.0	1,345.5

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Table 13 Change in EPA Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
a	103.7	98.9
b	104.0	100.2
c	104.3	102.1
d	104.3	103.0
e	104.5	104.3
f	103.9	96.5
g	103.4	96.0
h	104.1	83.5
i	103.8	84.0
j	103.8	83.9
k	104.0	85.1
l	103.2	83.9
m	103.5	84.0
n	103.9	84.2
o	104.1	84.0
p	104.2	83.4
q	104.4	83.5

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Table 14 Change in Vitamin E Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
a	3.0	2.3
b	3.2	2.6
c	3.1	2.9
d	3.1	3.0
e	3.2	3.2
f	3.2	2.0
g	3.1	1.9
h	3.0	1.5
I	3.0	1.7
j	3.1	1.6
k	3.2	1.6
l	3.0	1.7
m	3.2	1.6
n	3.2	1.6
o	3.0	1.5
p	3.1	1.7
q	3.2	1.6

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Table 15 Change in Haugh Unit

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
a	97.8	89.3
b	96.1	90.2
c	97.2	93.0
d	96.5	94.5
e	96.8	96.0
f	96.4	85.6
g	96.5	84.2
h	97.1	80.3
I	96.5	80.9
j	96.3	80.2
k	96.7	80.9
l	96.6	81.5
m	98.0	81.0
n	96.2	80.0
o	96.7	79.6
p	96.9	80.1
q	96.3	78.9

The numerical values are a mean value for 5 eggs.

Test Example 3

White Cornish edible chickens were bred for 7 weeks from newly-hatched chickens. The hatched chickens were divided into 17 groups, the groups AA to QQ of 200 chickens per group. Table 16 shows the kinds of the producibility improvers for poultry of the present invention and the amounts thereof added to the feed. The edible chickens were fed with a commercially available formula feed for edible chickens, and allowed to take feed and water ad libitum.

After breeding the edible chickens for 7 weeks, a liveability and a weekly body weight gain were obtained by determining the numbers and the weights of the edible chickens. The liveability is shown in Table 17 and the weekly body weight gain in Table 18, respectively. After breeding for another 7 weeks, 5 edible chickens each from each poultry house were slaughtered, 50 g each of breast meat, leg meat and chicken fat were cut out at 2 pieces per chicken, and cholesterol contents were then determined. In addition, 5 chickens each from each poultry house were pick up, and 50 g each of breast meat and leg meat were cut out at 2 pieces per chicken, and K values of the breast meat and the leg meat after 10 days of storage at 4°C were determined by using a kit for determining K value manufactured by Daiichi Pharmaceutical Co., Ltd. Furthermore, changes in the TBA value and in the POV value of each of the breast meat, the leg meat and the chicken fat after storage were determined in the same manner. The cholesterol content is shown in Table 19, the change in the K value after storage in Table 20, the change in the TBA value after storage in Table 21, and the change in the POV value after storage in Table 22, respectively.

As shown in Tables 17 and 18, in the groups AA to EE in comparison with the groups HH to QQ, the decrease in the liveability was suppressed, and

the weekly body weight gain was increased. Furthermore, as shown in Table 19, in the groups AA to EE in comparison with the groups HH to QQ, the cholesterol contents of breast meat, leg meat and chicken fat were decreased. In addition, in the groups AA to EE in comparison with the groups HH to QQ, as shown in Table 20, increases in the K values of breast meat and leg meat after 10 days of storage were suppressed. Furthermore, in the groups AA to EE in comparison with the groups HH to QQ, as shown in Tables 21 and 22, increases in the TBA value and the POV value of breast meat, leg meat and chicken fat were suppressed.

Also, similar effects to those of the group AA were also found in the group FF and the group GG, but the effects were not as great as that obtained in the group CC or the group EE. In this test as well, no combined effect with (+)-catechin was found. In addition, no effect was found for a case where the polyphenol compound, (-)-epigallocatechin gallate or the delipidated rice bran was respectively used alone.

Table 16

Table 16 (Continued)

Group	Polygalacto-mannan of Comparative Example 1	Guar Gum Powder of Comparative Example 2	Productivity Improver for Poultry Obtained in Comparative Example 3	Productivity Improver for Poultry Obtained in Comparative Example 4	Productivity Improver for Poultry Obtained in Comparative Example 5	Productivity Improver for Poultry Obtained in Comparative Example 6	Productivity Improver for Poultry Obtained in Comparative Example 7	Productivity Improver for Poultry Obtained in Comparative Example 8
AA								
BB								
CC								
DD								
EE								
FF								
GG								
HH								
II								
JJ								
KK	0.025%							
LL		0.025%						
MM			0.050%					
NN				0.050%				
OO					0.250%			
PP						0.250%		
QQ								

The numerical values are the amount added to the feed.

Table 17 Liveability

Group	(%)
AA	97.43
BB	98.02
CC	98.45
DD	98.92
EE	99.52
FF	97.21
GG	97.00
HH	96.69
II	96.33
JJ	96.48
KK	96.71
LL	96.74
MM	96.72
NN	96.69
OO	96.68
PP	96.73
QQ	96.70

Table 18 Weekly Body Weight Gain

Group	g
AA	469.6
BB	472.3
CC	475.1
DD	482.3
EE	487.9
FF	465.8
GG	466.3
HH	461.6
II	462.5
JJ	463.1
KK	460.2
LL	460.8
MM	462.4
NN	461.3
OO	462.1
PP	461.2
QQ	460.0

Table 19 Cholesterol Content

Group	Breast Meat	Leg Meat	Chicken Fat
AA	53.1	71.2	179.9
BB	51.1	68.2	172.1
CC	50.3	61.4	164.3
DD	49.5	60.3	162.7
EE	48.7	59.1	160.3
FF	61.3	69.6	185.7
GG	55.8	68.0	181.3
HH	71.7	85.3	223.8
II	72.0	86.0	227.6
JJ	71.2	85.9	233.2
KK	70.3	88.2	235.4
LL	70.1	85.8	215.1
MM	70.3	85.1	218.5
NN	69.8	85.4	220.3
OO	71.3	86.3	220.0
PP	70.8	89.3	223.4
QQ	70.2	88.2	238.3

The numerical values are expressed in mg based on
100 g of chicken meat or chicken fat.

Table 20 K Value of Chicken Meat after 10 Days of Storage

Group	Breast Meat	Leg Meat
AA	32.1	34.9
BB	30.3	29.6
CC	25.1	22.9
DD	22.2	21.2
EE	19.8	20.3
FF	36.7	38.1
GG	34.8	36.5
HH	55.1	56.0
II	55.3	55.4
JJ	55.2	54.7
KK	54.9	56.3
LL	54.5	56.1
MM	55.2	55.9
NN	54.9	54.3
OO	55.0	55.7
PP	55.3	54.7
QQ	55.1	55.8

Table 21 Change in TBA Value after 10 Days Storage

Group	Breast Meat	Leg Meat	Chicken Fat
AA	0.35	0.34	0.30
BB	0.30	0.29	0.26
CC	0.22	0.20	0.21
DD	0.19	0.17	0.18
EE	0.15	0.15	0.14
FF	0.37	0.38	0.36
GG	0.38	0.38	0.36
HH	0.42	0.41	0.41
II	0.44	0.40	0.42
JJ	0.40	0.43	0.43
KK	0.43	0.41	0.41
LL	0.41	0.44	0.42
MM	0.44	0.42	0.41
NN	0.46	0.42	0.40
OO	0.43	0.40	0.45
PP	0.44	0.42	0.43
QQ	0.45	0.40	0.45

Table 22 Change in POV Value after 10 Days Storage

Group	Breast Meat	Leg Meat	Chicken Fat
AA	0.85	0.88	1.12
BB	0.73	0.77	0.99
CC	0.62	0.59	0.88
DD	0.57	0.52	0.78
EE	0.53	0.48	0.71
FF	1.03	1.09	1.37
GG	0.92	0.97	1.28
HH	1.55	1.52	1.78
II	1.52	1.53	1.80
JJ	1.52	1.56	1.75
KK	1.48	1.50	1.79
LL	1.50	1.48	1.77
MM	1.49	1.50	1.76
NN	1.55	1.52	1.75
OO	1.48	1.54	1.77
PP	1.49	1.55	1.81
QQ	1.50	1.53	1.80

Test Example 4

White Leghorn laying hens at 121 days of age were housed in poultry houses of the windowless vertical 6-shelf cage type. A test was carried out for determining the effect of the producibility improver of the present invention on the period of addition. A supplying feed was obtained by adding the polygalactomannan obtained in Example 1 so as to be at 0.025% by weight and the polyphenol compound obtained in Example 2 so as to be at 0.02% by weight to a commercially available formula feed for laying hens.

Four poultry houses AAA to DDD (30,000 hens/poultry house) were set: the group fed with the above-mentioned supplying feed for 4 months from the time of housing the laying hens in the poultry house was assigned Poultry House AAA; the group fed for 8 months was assigned Poultry House BBB; the group fed for 12 months was assigned Poultry House CCC; and the group fed for 3 months was assigned Poultry House DDD. Also, the laying hens were allowed to take water ad libitum. After the termination of each period, the laying hens in each poultry house were fed with a commercially available formula feed for laying hens.

As indices for producibility, there were determined a liveability, a rate of egg production, each egg weight, a weight of eggs produced per day, a total number of eggs produced and a total weight of produced eggs at 4, 8 and 12 months after the laying hens were housed in the poultry houses. The results are shown in Tables 23 to 28.

It is shown in Tables 23 to 28 that excellent results were obtained for the poultry houses (AAA to CCC) in which the producibility improver of the present invention was given for 4 months or more.

Furthermore, after 1 year of breeding the laying hens from the time of housing them in the poultry houses, 20 eggs each were collected from each poultry house. Haugh unit and vitamin E content were determined on the day of collection for 10 of the eggs, and after 2 weeks of storage at 4°C for the remaining 10 eggs, respectively. The results are shown in Tables 29 and 30.

As shown in Tables 29 and 30, excellent results were obtained for the poultry houses (AAA to CCC) in which the producibility improver of the present invention was given for 4 months or more.

It is suggested from these results that the longer the period of addition of the producibility improver of the present invention is, the more enhanced are suppressive effects of decreases in the liveability and the rate of egg production; effects of increasing each egg weight, the weight of eggs produced per day, the number of eggs produced and the weight of produced eggs; and suppressive effect of a decrease in the Haugh unit and suppressive effect of a decrease in the vitamin E content during egg storage.

Table 23 Liveability

Poultry House	4M(%)	8M(%)	12M(%)
AAA	99.40	98.00	96.00
BBB	99.41	98.83	96.88
CCC	99.42	98.82	97.48
DDD	98.88	97.80	94.88

Table 24 Rate of Egg Production

Poultry House	4M(%)	8M(%)	12M(%)
AAA	94.1	85.4	74.9
BBB	94.2	86.1	75.2
CCC	94.2	86.3	75.8
DDD	92.0	82.5	73.0

Table 25 Each Egg Weight

Poultry House	4M(g)	8M(g)	12M(g)
AAA	61.3	63.9	64.9
BBB	61.1	64.2	65.6
CCC	61.2	64.2	66.2
DDD	58.2	60.5	60.9

Table 26 Weight of Eggs Produced Per Day

Poultry House	4M(g)	8M(g)	12M(g)
AAA	57.70	56.20	48.90
BBB	57.63	57.00	49.66
CCC	57.74	57.03	52.59
DDD	53.88	53.69	46.22

Table 27 Number of Eggs Produced

Poultry House	4M (ct)	8M(ct)	12M(ct)
AAA	350,158	777,983	1,084,314
BBB	350,144	778,870	1,091,321
CCC	350,152	778,862	1,103,764
DDD	295,028	714,022	1,002,333

Numerical values are expressed in count.

Table 28 Weight of Produced Eggs

Poultry House	4M(kg)	8M(kg)	12M(kg)
AAA	21,464.7	49,713.1	70,372.0
BBB	21,393.8	50,003.5	71,590.7
CCC	21,429.3	50,002.9	73,069.2
DDD	17,170.6	43,198.3	61,042.1

Numerical values are expressed in kg.

Table 29 Change in Haugh Unit

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
AAA	96.7	84.1
BBB	97.1	86.0
CCC	96.0	89.2
DDD	97.0	78.9

The numerical values are a mean value for 5 eggs.

Table 30 Change in Vitamin E Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
AAA	3.2	2.1
BBB	3.0	2.3
CCC	3.1	2.8
DDD	3.2	1.7

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Test Example 5

White Leghorn laying hens at 121 days of age were housed in poultry houses of the windowless vertical 6-shelf cage type. A test was carried out for determining the effect of the producibility improver of the present invention on the period of addition. A supplying feed was obtained by adding the 5 producibility improvers obtained in Example 7 so as to be at 0.25% by weight to a commercially available formula feed for laying hens.

Four poultry houses EEE to HHH (30,000 hens/poultry house) were set: the group fed with the above-mentioned supplying feed for 4 months from the 10 time of housing the laying hens in the poultry house was assigned Poultry House EEE; the group fed for 8 months was assigned Poultry House FFF; the group fed for 12 months was assigned Poultry House GGG; and the group fed for 3 months was assigned Poultry House HHH. Also, the laying hens were allowed to take water ad libitum. After the termination of each period, the laying hens in each 15 poultry house were fed with a commercially available formula feed for laying hens.

As indices for producibility, there were determined a liveability, a rate of egg production, each egg weight, a weight of eggs produced per day, a total number of eggs produced and a total weight of produced eggs at 4, 8 and 12 20 months after the laying hens were housed in the poultry houses. The results are shown in Tables 31 to 36.

It is shown in Tables 31 to 36 that excellent results were obtained for the poultry houses (EEE to GGG) in which the producibility improver of the present invention was given for 4 months or more.

25 Furthermore, after 1 year of breeding the laying hens from the time of

housing them in the poultry houses, 20 eggs each were collected from each poultry house. Haugh unit and vitamin E content were determined on the day of collection for 10 of the eggs, and after 2 weeks of storage at 4°C for the remaining 10 eggs, respectively. The results are respectively shown in Tables 37 and 38.

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As shown in Tables 37 and 38, excellent results were obtained for the poultry houses (EEE to GGG) in which the producibility improver of the present invention was given for 4 months or more.

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It is suggested from these results that the longer the period of addition of the producibility improver of the present invention is, the more enhanced are suppressive effects of decreases in the liveability and the rate of egg production; effects of increasing each egg weight, the weight of eggs produced per day, the number of eggs produced and the weight of produced eggs; and suppressive effect of a decrease in the Haugh unit and suppressive effect of a decrease in the vitamin E content during egg storage.

15

Table 31 Liveability

Poultry House	4M(%)	8M(%)	12M(%)
EEE	99.63	98.88	97.11
FFF	99.59	99.08	97.88
GGG	99.61	99.10	98.11
HHH	98.77	97.62	94.21

Table 32 Rate of Egg Production

Poultry House	4M(%)	8M(%)	12M(%)
EEE	96.3	87.9	76.0
FFF	95.9	88.2	76.8
GGG	96.1	88.0	77.3
HHH	91.9	82.0	70.0

Table 33 Each Egg Weight

Poultry House	4M(g)	8M(g)	12M(g)
EEE	63.0	64.5	65.0
FFF	62.8	65.8	66.3
GGG	62.9	65.6	67.3
HHH	61.6	62.1	62.3

Table 34 Weight of Eggs Produced Per Day

Poultry House	4M(g)	8M(g)	12M(g)
EEE	59.48	56.00	47.88
FFF	59.60	56.69	48.32
GGG	59.59	56.67	49.10
HHH	53.81	50.92	47.22

Table 35 Number of Eggs Produced

Poultry House	4M(ct)	8M(ct)	12M(ct)
EEE	361,646	789,311	1,101,231
FFF	361,521	791,923	1,133,464
GGG	361,321	791,811	1,188,212
HHH	295,702	714,762	1,014,951

Table 36 Weight of Produced Eggs

Poultry House	4M(kg)	8M(kg)	12M(kg)
EEE	22,783.7	50,910.6	71,580.0
FFF	22,703.5	52,108.5	75,148.7
GGG	22,727.1	51,942.8	79,966.7
HHH	18,215.2	44,386.7	63,231.4

Table 37 Change in Haugh Unit

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
EEE	98.1	90.8
FFF	98.0	92.0
GGG	98.3	93.0
HHH	98.1	79.0

The numerical values are a mean value for 5 eggs.

Table 38 Change in Vitamin E Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
EEE	3.2	2.3
FFF	3.1	2.6
GGG	3.2	2.9
HHH	3.1	1.8

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Test Example 6

White Leghorn laying hens at 121 days of age were housed in poultry houses of the windowless vertical 6-shelf cage type. A test was carried out for determining the effect of the producibility improver of the present invention on timing of addition. A supplying feed was obtained by adding the polygalactomannan obtained in Example 1 so as to be at 0.025% by weight and the polyphenol compound obtained in Example 2 so as to be at 0.02% by weight to a commercially available formula feed for laying hens.

Three poultry houses III to KKK (30,000 hens/poultry house) were set: the group fed with the above-mentioned supplying feed for 4 months from the time of housing the laying hens in the poultry house was assigned Poultry House III; the group fed for 4 months after 4 months of housing the laying hens in the poultry house was assigned Poultry House JJJ; and the group fed for 4 months after 8 months of housing the laying hens in the poultry house was assigned Poultry House KKK. Also, the laying hens were allowed to take water ad libitum. After the groups were fed with the above-mentioned supplying feed for 4 months, the laying hens in each poultry house were fed with a commercially available formula feed for laying hens.

As indices for producibility, there were determined a liveability, a rate of egg production, each egg weight, a weight of eggs produced per day, a total number of eggs produced and a total weight of produced eggs at 4, 8 and 12 months after the laying hens were housed in the poultry houses. The results are shown in Tables 39 to 44.

As shown in Tables 39 to 44, more excellent results were obtained for the poultry house III in which the producibility improver of the present invention

was given from the time of housing the laying hens in the poultry house, as compared with the other poultry houses.

Furthermore, after 1 year of breeding the laying hens from the time of housing them in the poultry houses, 20 eggs each were collected from each poultry house. Haugh unit and vitamin E content were determined on the day of collection for 10 of the eggs, and after 2 weeks of storage at 4°C for the remaining 10 eggs, respectively. The results are respectively shown in Tables 45 and 46.

As shown in Tables 45 and 46, more excellent results were obtained for the poultry house III in which the producibility improver of the present invention was given from the time of housing the laying hens in the poultry house, as compared with the other poultry houses.

It is suggested from these results that when the producibility improver of the present invention is added from the time of housing the laying hens in the poultry house, there are obtained suppressive effects of decreases in the liveability and the rate of egg production; effects of increasing each egg weight, the weight of eggs produced per day, the number of eggs produced and the weight of produced eggs; and the suppressive effect of a decrease in the Haugh unit and suppressive effect of a decrease in the vitamin E content during egg storage.

Table 39 Liveability

Poultry House	4M(%)	8M(%)	12M(%)
III	99.40	98.00	96.00
JJJ	98.79	97.22	94.44
KKK	98.80	97.83	94.81

Table 40 Rate of Egg Production

Poultry House	4M(%)	8M(%)	12M(%)
III	94.1	85.4	77.9
JJJ	91.2	81.1	73.0
KKK	91.8	82.1	73.2

Table 41 Each Egg Weight

Poultry House	4M(g)	8M(g)	12M(g)
III	61.3	63.9	64.9
JJJ	57.8	60.8	61.5
KKK	58.1	61.0	62.0

Numerical values are expressed in g.

Table 42 Weight of Eggs Produced Per Day

Poultry House	4M(g)	8M(g)	12M(g)
III	57.70	54.72	47.79
JJJ	53.21	50.98	47.21
KKK	53.81	51.00	47.48

Table 43 Number of Eggs Produced

Poultry House	4M(ct)	8M(ct)	12M(ct)
III	350,158	777,983	1,084,314
JJJ	294,952	713,942	1,018,488
KKK	295,283	714,202	1,019,991

Table 44 Weight of Produced Eggs

Poultry House	4M(kg)	8M(kg)	12M(kg)
III	21,464.7	49,713.1	70,372.0
JJJ	17,048.2	43,407.7	62,637.0
KKK	17,155.9	43,566.3	63,239.4

Table 45 Change in Haugh Unit

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
III	96.7	84.1
JJJ	96.8	76.7
KKK	96.3	77.3

The numerical values are a mean value for 5 eggs.

Table 46 Change in Vitamin E Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
III	3.2	2.1
JJJ	3.3	1.4
KKK	3.2	1.5

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Test Example 7

White Leghorn laying hens at 121 days of age were housed in poultry houses of the windowless vertical 6-shelf cage type. A test was carried out for determining the effect of the producibility improver of the present invention on timing of addition. A supplying feed was obtained by adding the producibility improver obtained in Example 7 so as to be at 0.25% by weight to a commercially available formula feed for laying hens.

Three poultry houses LLL to NNN (30,000 hens/poultry house) were set: the group fed with the above-mentioned supplying feed for 4 months from the time of housing the laying hens in the poultry house was assigned Poultry House LLL; the group fed for 4 months after 4 months of housing the laying hens in the poultry house was assigned Poultry House MMM; and the group fed for 4 months after 8 months of housing the laying hens in the poultry house was assigned Poultry House NNN. Also, the laying hens were allowed to take water ad libitum. After the groups were fed for 4 months as mentioned above, the laying hens in each poultry house were fed with a commercially available formula feed for laying hens.

As indices for producibility, there were determined a liveability, a rate of egg production, each egg weight, a weight of eggs produced per day, a total number of eggs produced and a total weight of produced eggs at 4, 8 and 12 months after the laying hens were housed in the poultry houses. The results are shown in Tables 47 to 52.

As shown in Tables 47 to 52, excellent results were obtained for the poultry house LLL in which the producibility improver of the present invention was given from the time of housing the laying hens in the poultry house, as

compared with the other poultry houses.

Furthermore, after 1 year of breeding the laying hens from the time of housing them in the poultry houses, 20 eggs each were collected from each poultry house. Haugh unit and vitamin E content were determined on the day of collection for 10 of the eggs, and after 2 weeks of storage at 4°C for the remaining 10 eggs, respectively. The change in Haugh unit is shown in Table 53, and the change in the vitamin E content is shown in Table 54.

As shown in Tables 53 and 54, more excellent results were obtained for the poultry house LLL in which the producibility improver of the present invention was given from the time of housing the laying hens in the poultry house, as compared with the other poultry houses.

It is suggested from these results that when the producibility improver of the present invention is added from the time of housing the laying hens in the poultry house, there are obtained suppressive effects of decreases in the liveability and the rate of egg production; effects of increasing each egg weight, the weight of eggs produced per day, the number of eggs produced and the weight of produced eggs; and suppressive effect of a decrease in the Haugh unit and suppressive effect of a decrease in the vitamin E content during egg storage.

Table 47 Liveability

Poultry House	4M(%)	8M(%)	12M(%)
LLL	99.63	98.88	97.11
MMM	98.10	96.99	94.00
NNN	98.21	97.22	94.19

Table 48 Rate of Egg Production

Poultry House	4M(%)	8M(%)	12M(%)
LLL	96.3	87.9	78.5
MMM	91.9	82.0	71.7
NNN	92.2	81.7	72.0

Table 49 Each Egg Weight

Poultry House	4M(g)	8M(g)	12M(g)
LLL	63.0	64.5	65.0
MMM	59.9	61.1	62.0
NNN	59.8	61.0	62.4

Table 50 Weight of Eggs Produced Per Day

Poultry House	4M(g)	8M(g)	12M(g)
LLL	59.48	56.00	49.88
MMM	52.10	48.22	46.21
NNN	53.81	48.92	46.22

Table 51 Number of Eggs Produced

Poultry House	4M (ct)	8M (ct)	12M (ct)
LLL	361,646	789,311	1,101,231
MMM	295,512	714,569	1,015,095
NNN	295,651	714,698	1,015,352

Table 52 Weight of Produced Eggs

Poultry House	4M(kg)	8M(kg)	12M(kg)
LLL	22,783.7	50,910.6	71,580.0
MMM	17,701.2	43,660.2	62,935.9
NNN	17,679.9	43,596.6	63,358.0

Table 53 Change in Haugh Unit

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
LLL	98.1	90.8
MMM	98.4	78.0
NNN	98.1	78.9

The numerical values are a mean value for 5 eggs.

Table 54 Change in Vitamin E Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
LLL	3.2	2.3
MMM	3.3	1.6
NNN	3.1	1.6

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Test Example 8

Isabrown laying hens were housed in poultry houses of the windowless vertical 2-shelf cage type, and a field test concerning suppression of a decrease in a highly unsaturated fatty acid content during egg storage and effects of a period of addition of the producibility improver of the present invention on vitamin E content and Haugh unit was carried out.

A supplying feed was obtained by adding 0.025% by weight of the polygalactomannan obtained in Example 1 and 0.02% by weight of the polyphenol compound obtained in Example 2 to a formula feed (a feed prepared by adding 2 kg of a fish oil and 10 g of vitamin E to 100 kg of a commercially available feed for chicken raising).

Four poultry houses aaa to ddd (10,000 hens/poultry house) were set: the group fed with the above-mentioned supplying feed for 4 months from the time of housing the laying hens in the poultry house was assigned Poultry House aaa; the group fed for 8 months was assigned Poultry House bbb; the group fed for 12 months was assigned Poultry House ccc; and the group fed for 3 months was assigned Poultry House ddd. Also, the laying hens were allowed to take water ad libitum. After the termination of each period, the laying hens in each poultry house were fed with the above-mentioned formula feed (a feed prepared by adding 2 kg of a fish oil and 10 g of vitamin E to 100 kg of a commercially available feed for chicken raising).

After 1 year of breeding the laying hens from the time of housing them in the poultry houses, 20 eggs each were collected from each poultry house. DHA content and EPA content of the eggs, as indices for a highly unsaturated fatty acid, were determined on the day of collection for 10 of the eggs, and after 2

weeks of storage at 4°C for the remaining 10 eggs, respectively. In addition, vitamin E content and Haugh unit were determined in the same manner. The results are shown in Tables 55 to 58.

As shown in Tables 55 to 58, excellent results were obtained for the 5 poultry houses (aaa to ccc), the groups of which were fed for 4 months or more.

It is suggested from these results that the longer the period of addition of the producibility improver of the present invention is, the more enhanced are suppressive effects of decreases in the DHA content and the EPA content, i.e., the highly unsaturated fatty acid content during egg storage; suppressive effect of 10 a decrease in the vitamin E content; and suppressive effect of a decrease in the Haugh unit.

Table 55 Change in DHA Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
aaa	1,494.8	1,485.2
bbb	1,495.0	1,487.3
ccc	1,494.2	1,489.2
ddd	1,494.5	1,345.0

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Table 56 Change in EPA Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
aaa	104.2	96.1
bbb	103.9	98.2
ccc	104.0	100.2
ddd	104.0	83.2

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Table 57 Change in Vitamin E Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
aaa	3.0	2.2
bbb	3.0	2.4
ccc	3.2	2.6
ddd	3.1	1.4

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Table 58 Change in Haugh Unit

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
aaa	96.1	86.9
bbb	96.0	88.3
ccc	96.1	90.2
ddd	96.2	78.5

The numerical values are a mean value for 5 eggs.

Test Example 9

Isabrown laying hens were housed in poultry houses of the windowless vertical 2-shelf cage type, and a field test concerning effect of a period of addition of the producibility improver of the present invention on suppression of a decrease in a highly unsaturated fatty acid content during storage of eggs laid by laying hens was carried out.

A supplying feed was obtained by adding the producibility improver obtained in Example 7 so as to be at 0.25% by weight to a formula feed for laying hens (a feed prepared by adding 2 kg of a fish oil and 10 g of vitamin E to 100 kg of a commercially available feed for chicken raising).

Four poultry houses eee to hhh (10,000 hens/poultry house) were set: the group fed with the above-mentioned supplying feed for 4 months from the time of housing the laying hens in the poultry house was assigned Poultry House eee; the group fed for 8 months was assigned Poultry House fff; the group fed for 12 months was assigned Poultry House ggg; and the group fed for 3 months was assigned Poultry House hhh. Also, the laying hens were allowed to take water ad libitum. After the termination of each period, the laying hens in each poultry house were fed with the above-mentioned formula feed (a feed prepared by adding 2 kg of a fish oil and 10 g of vitamin E to 100 kg of a commercially available feed for chicken raising).

After 1 year of breeding the laying hens, 20 eggs each were collected from each poultry house. DHA content and EPA content of the eggs, as indices for a highly unsaturated fatty acid, were determined on the day of collection for 10 of the eggs, and after 2 weeks of storage at 4°C for the remaining 10 eggs, respectively. In addition, vitamin E content and Haugh unit were determined in

the same manner. The results are respectively shown in Tables 59 to 62.

As shown in Tables 59 to 62, excellent results were obtained for the poultry houses (eee to ggg), the groups of which were fed for 4 months or more.

It is suggested from these results that the longer the period of addition of the producibility improver of the present invention is, the more enhanced are suppressive effects of decreases in the DHA content and the EPA content, i.e., the highly unsaturated fatty acid content during egg storage; suppressive effect of a decrease in the vitamin E content; and suppressive effect of a decrease in the Haugh unit.

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Table 59 Change in DHA Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
eee	1,493.9	1,487.4
fff	1,494.0	1,489.2
ggg	1,493.3	1,491.5
hhh	1,494.0	1,345.3

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Table 60 Change in EPA Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
eee	104.2	99.3
fff	104.0	101.2
ggg	104.3	103.0
hhh	103.9	83.0

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Table 61 Change in Vitamin E Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
eee	3.0	2.6
fff	3.0	2.8
ggg	3.1	3.0
hhh	3.3	1.2

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Table 62 Change in Haugh Unit

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
eee	96.3	90.3
fff	96.2	92.1
ggg	96.5	94.5
hhh	96.4	78.0

The numerical values are a mean value for 5 eggs.

Test Example 10

Isabrown laying hens were housed in poultry houses of the windowless vertical 2-shelf cage type, and a field test concerning effect of timing of addition of the producibility improver of the present invention on suppression of a decrease in a highly unsaturated fatty acid content during storage of eggs laid by laying hens was carried out.

A supplying feed was obtained by adding the polygalactomannan obtained in Example 1 so as to be at 0.025% by weight and the polyphenol compound obtained in Example 2 so as to be at 0.02% by weight to a formula feed (a feed prepared by adding 2 kg of a fish oil and 10 g of vitamin E to 100 kg of a commercially available feed for chicken raising).

Three poultry houses iii to kkk (10,000 hens/poultry house) were set: the group fed with the above-mentioned supplying feed for 4 months from the time of housing the laying hens in the poultry house was assigned Poultry House iii; the group fed for 4 months after 4 months of housing the laying hens in the poultry house was assigned Poultry House jjj; and the group fed for 4 months after 8 months of housing the laying hens in the poultry house was assigned Poultry House kkk. Also, the laying hens were allowed to take water ad libitum. After the termination of each period, the laying hens in each poultry house were fed with the above-mentioned formula feed (a feed prepared by adding 2 kg of a fish oil and 10 g of vitamin E to 100 kg of a commercially available feed for chicken raising).

After 4 months of giving a feed in which the producibility improver of the present invention was added, 20 eggs each were collected from each poultry house. DHA content and EPA content of the eggs, as indices for a highly

unsaturated fatty acid, were determined on the day of collection for 10 of the eggs, and after 2 weeks of storage at 4°C for the remaining 10 eggs, respectively. In addition, vitamin E content and Haugh unit were determined in the same manner. The results are shown in Tables 63 to 66.

5 As shown in Tables 63 and 64, excellent results were obtained for the poultry house iii in which the producibility improver of the present invention was given from the time of housing the laying hens in the poultry house, as compared with the other poultry houses.

10 It is suggested from these results that when the producibility improver of the present invention is added from the time of housing the laying hens in the poultry house, there are obtained suppressive effects of respective decreases in the DHA content, the EPA content and the vitamin E content; and suppressive effect of a decrease in the Haugh unit.

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Table 63 Change in DHA Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
iii	1,494.2	1,489.2
jjj	1,494.1	1,343.4
kkk	1,494.3	1,344.1

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Table 64 Change in EPA Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
iii	104.0	100.2
jjj	103.0	82.1
kkk	104.3	83.5

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Table 65 Change in Vitamin E Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
iii	3.2	2.6
jjj	3.1	1.4
kkk	3.0	1.2

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Table 66 Change in Haugh Unit

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
iii	96.1	90.2
jjj	96.3	78.4
kkk	96.0	78.0

The numerical values are a mean value for 5 eggs.

Test Example 11

Isabrown laying hens were housed in poultry houses of the windowless vertical 2-shelf cage type, and a field test concerning effect of timing of addition of the producibility improver of the present invention on suppression of a decrease in a highly unsaturated fatty acid content during storage of eggs laid by laying hens was carried out.

A supplying feed was obtained by adding 0.25% of the producibility improver obtained in Example 7 to a formula feed for laying hens (a feed prepared by adding 2 kg of a fish oil and 10 g of vitamin E to 100 kg of a commercially available feed for chicken raising).

Three poultry houses III to nnn (10,000 hens/poultry house) were set: the group fed with the above-mentioned supplying feed for 4 months from the time of housing the laying hens in the poultry house was assigned Poultry House III; the group fed for 4 months after 4 months of housing the laying hens in the poultry house was assigned Poultry House mmm; and the group fed for 4 months after 8 months of housing the laying hens in the poultry house was assigned Poultry House nnn. Also, the laying hens were allowed to take water ad libitum. After the termination of each period, the laying hens in each poultry house were fed with the above-mentioned formula feed (a feed prepared by adding 2 kg of a fish oil and 10 g of vitamin E to 100 kg of a commercially available feed for chicken raising).

After 4 months from the time of adding the producibility improver of the present invention to the feed, 20 eggs each were collected from each poultry house. DHA content and EPA content of the eggs, as indices for a highly unsaturated fatty acid, were determined on the day of collection for 10 of the

eggs, and after 2 weeks of storage at 4°C for the remaining 10 eggs, respectively.

In addition, vitamin E content and Haugh unit were determined in the same manner. The results are shown in Tables 67 to 70.

As shown in Tables 67 to 70, excellent results were obtained for the

5 poultry house III in which the producibility improver of the present invention was given from the time of housing the laying hens in the poultry house, as compared with the other poultry houses.

It is suggested from these results that when the producibility improver of the present invention is added from the time of housing the laying hens in the poultry house, there are obtained suppressive effects of respective decreases in the DHA content, the EPA content and the vitamin E content; and suppressive effect of a decrease in the Haugh unit.

Table 67 Change in DHA Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
lll	1,493.9	1,487.4
mmm	1,493.2	1,344.0
nnn	1,493.8	1,345.4

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Table 68 Change in EPA Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
lll	104.2	99.3
mmm	104.0	82.1
nnn	103.6	83.0

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Table 69 Change in Vitamin E Content

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
lll	3.0	2.6
mmm	3.0	1.1
nnn	3.2	1.4

The numerical values are expressed in mg based on 100 g of egg yolk solution.

Table 70 Change in Haugh Unit

Poultry House	Immediately After Egg Production	After 2 Weeks of Storage
lll	96.3	90.3
mmm	96.1	77.3
nnn	96.2	78.3

The numerical values are a mean value for 5 eggs.

Test Example 12

White Cornish edible chickens were bred for 8 weeks from newly-hatched chickens and marketed. The hatched chickens were divided into 4 groups, AAAA to DDDD at 200 chickens per group, and a field test concerning the effect on the period of addition of the producibility improver of the present invention was carried out. A supplying feed was obtained by adding the polygalactomannan obtained in Example 1 so as to be 0.025% by weight and the polyphenol compound obtained in Example 2 so as to be 0.02% by weight to a commercially available formula feed for edible chickens.

The period of addition was from 2 weeks before marketing to the time of marketing for group AAAA, from 4 weeks before marketing to the time of marketing for group BBBB, from 8 weeks before marketing to the time of marketing for group CCCC, and from 1 week before marketing to the time of marketing for group DDDD. Also, the chickens were allowed to take feed and water ad libitum.

The number of edible chickens and the body weight at the time of marketing were determined to obtain the liveability and weekly body weight gain. The results are shown in Tables 71 and 72.

Furthermore, at the time of marketing, 5 edible chickens were slaughtered from each group, 50 g each of breast meat, leg meat and chicken fat were cut out at 2 pieces per chicken, and the cholesterol contents were determined. In addition, at the time of marketing, 5 chickens were selected from each group, 50 g each of breast meat and leg meat were cut out at 2 pieces per chicken, and K values of the breast meat and the leg meat were determined on the day they were cut out and after 10 days of storage at 4°C, using a kit for determining K value

manufactured by Daiichi Pharmaceutical Co., Ltd. Furthermore, at the time of marketing, 5 chickens were selected from each group, 50 g each of breast meat, leg meat and chicken fat were cut out at 2 pieces per chicken, and change in TBA value and in POV value of the breast meat, the leg meat and the chicken fat were also determined on the day they were cut out and after 10 days of storage at 5 4°C. The results are shown in Tables 73 to 76.

As shown in Tables 71 to 76, excellent results were obtained for the poultry houses (AAAA to CCCC) in which the producibility improver of the present invention was given 2 weeks or more before marketing.

10 It is suggested from these results that when the producibility improver of the present invention is added 8 weeks before marketing, a suppressive effect of decrease in liveability, an effect of increase in weekly body weight gain, an effect of decrease in cholesterol content, and a suppressive effect of increase in K value, and suppressive effects of increases in TBA value and in POV value are 15 obtained.

Table 71 Liveability

Group	%
AAAA	97.01
BBBB	97.55
CCCC	98.02
DDDD	94.50

Table 72 Weekly Body Weight Gain

Group	g
AAAA	469.2
BBBB	470.3
CCCC	472.3
DDDD	452.3

Numerical values were obtained by the expression of
 $[(\text{Body weight after 8 weeks of breeding}) - (\text{Body weight at initiation of breeding})]/8$.

Table 73 Cholesterol Content

Group	Breast Meat	Leg Meat	Chicken Fat
AAAA	53.1	70.5	176.9
BBBB	52.4	69.8	174.3
CCCC	51.1	68.2	172.1
DDDD	73.0	88.0	239.8

The numerical values are expressed in mg based on
100 g of chicken meat or chicken fat.

Table 74 K Value of Chicken Meat after 10 Days of Storage

Group	Breast Meat	Leg Meat
AAAA	32.5	32.4
BBBB	31.2	30.4
CCCC	30.3	29.6
DDDD	55.0	56.4

Table 75 Change in TBA Value after 10 Days Storage

Group	Breast Meat	Leg Meat	Chicken Fat
AAAA	0.35	0.33	0.30
BBBB	0.32	0.31	0.28
CCCC	0.30	0.29	0.26
DDDD	0.47	0.42	0.47

Table 76 Change in POV Value after 10 Days Storage

Group	Breast Meat	Leg Meat	Chicken Fat
AAAA	0.78	0.80	1.12
BBBB	0.75	0.79	1.04
CCCC	0.73	0.77	0.99
DDDD	1.52	1.56	1.86

Test Example 13

White Cornish edible chickens were bred for 8 weeks from newly-hatched chickens and marketed. The hatched chickens were divided into 4 groups, EEEE to HHHH at 200 chickens per group, and a field test concerning the effect on the period of addition of the producibility improver of the present invention was carried out. A supplying feed was obtained by adding the producibility improver obtained in Example 7 so as to be at 0.25% by weight to a commercially available formula feed for edible chickens.

The period of addition was from 2 weeks before marketing to the time of marketing for group EEEE, from 4 weeks before marketing to the time of marketing for group FFFF, from 8 weeks before marketing to the time of marketing for group GGGG, and from 1 week before marketing to the time of marketing for group HHHH. Also, the chickens were allowed to take feed and water ad libitum. After the termination of each period, the chickens in each poultry house were fed with a commercially available formula feed for edible chickens.

The number of edible chickens and the body weight at the time of marketing were determined to obtain the liveability and weekly body weight gain. The results are shown in Tables 77 and 78.

Furthermore, at the time of marketing, 5 edible chickens were slaughtered from each group, 50 g each of breast meat, leg meat and chicken fat were cut out at 2 pieces per chicken, and the cholesterol contents were determined. In addition, at the time of marketing, 5 chickens were selected from each group, 50 g each of breast meat and leg meat were cut out at 2 pieces per chicken, and K values of the breast meat and the leg meat were determined on the day they were

cut out and after 10 days of storage at 4°C, using a kit for determining K value manufactured by Daiichi Pharmaceutical Co., Ltd. Furthermore, at the time of marketing, 5 chickens were selected from each group, 50 g each of breast meat, leg meat and chicken fat were cut out at 2 pieces per chicken, and change in 5 TBA value and in POV value of the breast meat, the leg meat and the chicken fat were also determined on the day they were cut out and after 10 days of storage at 4°C. The results are shown in Tables 79 to 82.

As shown in Tables 77 to 82, excellent results were obtained for the poultry houses (EEEE to GGGG) in which the producibility improver of the 10 present invention was given 2 weeks or more before marketing.

It is suggested from these results that when the producibility improver of the present invention is added from 8 weeks before marketing to the time of marketing, a suppressive effect of decrease in liveability, an effect of increase in weekly body weight gain, an effect of decrease in cholesterol content, and a 15 suppressive effect of increase in K value, and suppressive effects of increases in TBA value and in POV value are obtained.

Table 77 Liveability

Group	%
EEEE	98.02
FFFF	98.64
GGGG	98.92
HHHH	94.32

Table 78 Weekly Body Weight Gain

Group	%
EEEE	479.1
FFFF	480.5
GGGG	482.3
HHHH	451.7

Numerical values were obtained by the expression of
 $[(\text{Body weight after 8 weeks of breeding}) - (\text{Body weight at initiation of breeding})]/8$,

Table 79 Cholesterol Content

Group	Breast Meat	Leg Meat	Chicken Fat
EEEE	51.2	62.4	164.2
FFFF	50.4	61.2	163.6
GGGG	49.5	60.3	162.7
HHHH	73.3	88.4	240.3

The numerical values are expressed in mg based on
100 g of chicken meat or chicken fat.

Table 80 K Value of Chicken Meat after 10 Days of Storage

Group	Breast Meat	Leg Meat
EEEE	23.5	23.1
FFFF	23.0	22.5
GGGG	22.2	21.2
HHHH	55.4	56.7

Table 81 Change in TBA Value after 10 Days Storage

Group	Breast Meat	Leg Meat	Chicken Fat
EEEE	0.22	0.20	0.21
FFFF	0.20	0.19	0.19
GGGG	0.19	0.17	0.18
HHHH	0.49	0.47	0.51

Table 82 Change in POV Value after 10 Days Storage

Group	Breast Meat	Leg Meat	Chicken Fat
EEEE	0.60	0.55	0.80
FFFF	0.58	0.53	0.79
GGGG	0.57	0.52	0.78
HHHH	1.55	1.59	1.90

Test Example 14

White Cornish edible chickens were bred for 8 weeks from newly-hatched chickens and marketed. The hatched chickens were divided into 3 groups, III to KKKK at 200 chickens per group, and a field test concerning timing of addition of the producibility improver of the present invention was carried out. A supplying feed was obtained by adding 0.025% of the polygalactomannan obtained in Example 1 and 0.02% of the polyphenol compound obtained in Example 2 to a commercially available formula feed for edible chickens.

The timing of addition was a period of 2 weeks, from 2 weeks before marketing to the time of marketing for group III; a period of 2 weeks, from 4 weeks before marketing for group JJJJ; and a period of 2 weeks, from 8 weeks before marketing for group KKKK. Also, the chickens were allowed to take feed and water ad libitum. After the termination of each period, the chickens in each poultry house were fed with a commercially available formula feed for edible chickens.

The number of edible chickens and the body weight at the time of marketing were determined to obtain the liveability and weekly body weight gain. The results are shown in Tables 83 and 84.

Furthermore, at the time of marketing, 5 edible chickens were slaughtered from each group, 50 g each of breast meat, leg meat and chicken fat were cut out at 2 pieces per chicken, and the cholesterol contents were determined. In addition, at the time of marketing, 5 chickens were selected from each group, 50 g each of breast meat and leg meat were cut out at 2 pieces per chicken, and K values of the breast meat and the leg meat were determined on the day they were cut out and after 10 days of storage at 4°C, using a kit for determining K value

manufactured by Daiichi Pharmaceutical Co., Ltd. Furthermore, at the time of marketing, 5 chickens were selected from each group, 50 g each of breast meat, leg meat and chicken fat were cut out at 2 pieces per chicken, and change in TBA value and in POV value of the breast meat, the leg meat and the chicken fat were also determined on the day they were cut out and after 10 days of storage at 5 4°C. The results are shown in Tables 85 to 88.

As shown in Tables 83 to 88, more excellent results were obtained for the group III in which the producibility improver of the present invention was given for 2 weeks from 2 weeks before marketing to the time of marketing.

10 It is suggested from these results that when the timing of adding the producibility improver of the present invention is 2 weeks before marketing, a suppressive effect of decrease in liveability, an effect of increase in weekly body weight gain, an effect of decrease in cholesterol content, and a suppressive effect of increase in K value, and suppressive effects of increases in TBA value and in 15 POV value are further obtained.

Table 83 Liveability

Group	%
IIII	97.01
JJJJ	94.80
KKKK	94.32

Table 84 Weekly Body Weight Gain

Group	g
IIII	469.2
JJJJ	453.1
KKKK	452.8

Numerical values were obtained by the expression of
 $[(\text{Body weight after 8 weeks of breeding}) - (\text{Body weight at initiation of breeding})]/8$.

Table 85 Cholesterol Content

Group	Breast Meat	Leg Meat	Chicken Fat
IIII	53.1	70.5	176.9
JJJJ	73.1	87.4	241.2
KKKK	73.4	88.1	239.6

The numerical values are expressed in mg based on
100 g of chicken meat or chicken fat.

Table 86 K Value of Chicken Meat after 10 Days of Storage

Group	Breast Meat	Leg Meat
IIII	32.5	32.4
JJJJ	54.5	56.0
KKKK	54.9	56.2

Table 87 Change in TBA Value after 10 Days Storage

Group	Breast Meat	Leg Meat	Chicken Fat
IIII	0.35	0.33	0.30
JJJJ	0.48	0.40	0.42
KKKK	0.47	0.41	0.46

Table 88 Change in POV Value after 10 Days Storage

Group	Breast Meat	Leg Meat	Chicken Fat
IIII	0.78	0.80	1.12
JJJJ	1.52	1.60	1.89
KKKK	1.51	1.59	1.88

Test Example 15

White Cornish edible chickens were bred for 8 weeks from newly-hatched chickens and marketed. The hatched chickens were divided into 3 groups, LLLL to NNNN at 200 chickens per group, and a field test concerning the effect of the producibility improver of the present invention on timing of addition was carried out. A supplying feed was obtained by adding the producibility improver obtained in Example 7 so as to be at 0.25% by weight to a commercially available formula feed for edible chickens.

The timing of addition was a period of 2 weeks, from 2 weeks before marketing to the time of marketing for group LLLL; a period of 2 weeks, from 4 weeks before marketing for group MMMM; and a period of 2 weeks, from 8 weeks before marketing for group NNNN. Also, the chickens were allowed to take feed and water ad libitum. After the termination of each period, the chickens in each poultry house were fed with a commercially available formula feed for edible chickens.

The number of edible chickens and the body weight at the time of marketing were determined to obtain the liveability and weekly body weight gain. The results are shown in Tables 89 and 90.

Furthermore, at the time of marketing, 5 edible chickens were slaughtered from each group, 50 g each of breast meat, leg meat and chicken fat were cut out at 2 pieces per chicken, and the cholesterol contents were determined. In addition, at the time of marketing, 5 chickens were selected from each group, 50 g each of breast meat and leg meat were cut out at 2 pieces per chicken, and K values of the breast meat and the leg meat were determined on the day they were cut out and after 10 days of storage at 4°C, using a kit for determining K value

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In addition, at the time of marketing, 5 chickens were selected from each group, 50 g each of breast meat, leg meat and chicken fat were cut out at 2 pieces per chicken, and change in TBA value and in POV value of the breast meat, the leg meat and the chicken fat were also determined on the day they were cut out and after 10 days of storage at 4°C. The results are shown in Tables 91 to 94.

As shown in Tables 89 to 94, more excellent results were obtained for the group in which the producibility improver of the present invention was given for 2 weeks from 2 weeks before marketing to the time of marketing.

It is suggested from these results that when the timing of adding the producibility improver of the present invention is 8 weeks before marketing, a suppressive effect of decrease in liveability, an effect of increase in weekly body weight gain, an effect of decrease in cholesterol content, and a suppressive effect of increase in K value, and suppressive effects of increases in TBA value and in POV value are further obtained.

Table 89 Liveability

Group	%
LLLL	98.02
MMMM	94.29
NNNN	94.30

Table 90 Weekly Body Weight Gain

Group	g
LLLL	479.1
MMMM	450.8
NNNN	451.5

Numerical values were obtained by the expression of
 $[(\text{Body weight after 8 weeks of breeding}) - (\text{Body weight at initiation of breeding})]/8$.

Table 91 Cholesterol Content

Group	Breast Meat	Leg Meat	Chicken Fat
LLLL	51.2	62.4	164.2
MMMM	72.9	87.9	239.8
NNNN	73.2	88.1	240.0

The numerical values are expressed in mg based on
100 g of chicken meat or chicken fat.

Table 92 K Value of Chicken Meat after 10 Days of Storage

Group	Breast Meat	Leg Meat
LLLL	23.5	23.1
MMMM	54.9	56.3
NNNN	55.1	56.3

Table 93 Change in TBA Value after 10 Days Storage

Group	Breast Meat	Leg Meat	Chicken Fat
LLLL	0.22	0.20	0.21
MMMM	0.48	0.45	0.50
NNNN	0.47	0.46	0.50

Table 94 Change in POV Value after 10 Days Storage

Group	Breast Meat	Leg Meat	Chicken Fat
LLLL	0.60	0.55	0.80
MMMM	1.55	1.54	1.92
NNNN	1.56	1.54	1.91

INDUSTRIAL APPLICABILITY

The producibility improver for poultry of the present invention has excellent characteristics that the producibility for poultry can be improved at very low costs, without making any new equipment investments, by breeding poultry by adding the producibility improver to the feed. In addition, according to the method of improving producibility for poultry using the producibility improver for poultry of the present invention, there is exhibited an excellent effect that the producibility for poultry can be improved at very low cost, without making any new equipment investments. The polymannose used in the present invention has a mannose residue. It is elucidated in *Poultry Science*, Vol. 68, 1357-1360 (1989) that a monosaccharide mannose exhibits an effect of hindering the colony formation of *Salmonella typhimurium*. From these findings, the polymannose used in the present invention having a mannose residue can be expected to have an effect of suppression in *Salmonella* infection for laying hens and edible chickens in addition to the effects mentioned above.

CLAIMS

1. A producibility improver for poultry, comprising a polymannose having a molecular weight distribution in which a polymannose having the molecular weights ranging from 1.8×10^3 to 1.8×10^5 accounts for 70% or more.

5 2. The producibility improver according to claim 1, further comprising a polyphenol compound.

10 3. The producibility improver according to claim 2, further comprising a delipidated rice bran.

15 4. The producibility improver according to any one of claims 1 to 3, wherein the polymannose contains a polymannose having a degree of polymerization of 30 to 40 in an amount of 25% or more.

20 5. The producibility improver according to any one of claims 1 to 4, wherein the polymannose has a viscosity of 130 cps or less at 5°C in a 5% by weight aqueous solution as determined by Brookfield viscometer.

6. The producibility improver according to any one of claims 1 to 5, wherein the polymannose is a polygalactomannan.

25 7. The producibility improver according to claim 6, wherein the polygalactomannan is an enzymatically degraded product of a substance selected

from the group consisting of guar gum, locust bean gum and tara gum.

8. The producibility improver according to any one of claims 2 to 7, wherein
the polyphenol compound is obtainable from a hydrothermally extracted fraction
of a plant of the camellia family.

9. The producibility improver according to claim 8, wherein the plant of the
camellia family is tea.

10. The producibility improver according to any one of claims 2 to 7, wherein
the polyphenol compound is obtainable from a hydrothermally extracted fraction
of green tea.

11. The producibility improver according to any one of claims 2 to 10,
wherein the polyphenol compound is at least one compound selected from the
group consisting of (+)-catechin, (+)-gallocatechin, (-)-gallocatechin gallate,
(-)-epicatechin, (-)-epicatechin gallate, (-)-epigallocatechin, (-)-epigallocatechin
gallate, free teaflavin, teaflavin monogallate A, teaflavin monogallate B, and
teaflavin digallate.

20 12. The producibility improver according to claim 11, wherein the polyphenol
compound comprises (-)-epigallocatechin gallate.

25 13. The producibility improver according to any one of claims 1 to 12, which
is used for suppression of decrease in liveability of laying hens.

14. The producibility improver according to any one of claims 1 to 12, which
is used for at least any one of i) increase in each egg weight of eggs produced by
laying hens; ii) increase in an amount of eggs produced per day; iii) increase in
5 number of eggs produced; iv) increase in a weight of produced eggs; and v)
improvement in a rate of egg production for laying hens.

15. The producibility improver according to any one of claims 1 to 12, which
is used for suppression of decrease in Haugh unit of eggs produced by laying
10 hens during the storage.

16. The producibility improver according to any one of claims 1 to 12, which
is used for suppression of decrease in vitamin E content of eggs produced by
laying hens during the storage.

15
17. The producibility improver according to any one of claims 1 to 12, which
is used for suppression of decrease in highly unsaturated fatty acid content of
eggs produced by laying hens during the storage.

20
18. The producibility improver according to any one of claims 1 to 12, which
is used for suppression of decrease in content of a fatty acid selected from the
group consisting of linoleic acid, arachidonic acid, α -linolenic acid,
eicosapentaenoic acid, docosapentaenoic acid, DHA and EPA in eggs produced
by laying hens during the storage.

19. The producibility improver according to any one of claims 1 to 12, which
is used for suppression of decrease in liveability of edible chickens.

20. The producibility improver according to any one of claims 1 to 12, which
5 is used for improvement in a body weight gain of edible chickens, or
improvement in a weekly body weight gain of edible chickens.

10 21. The producibility improver according to any one of claims 1 to 12, which
is used for keeping freshness of chicken meat produced by edible chickens.

15 22. The producibility improver according to any one of claims 1 to 12, which
is used for at least one of i) suppression of increase in K value of chicken meat of
edible chickens; ii) suppression of increase in TBA value of chicken meat; and
iii) suppression of increase in POV value of chicken meat.

20 23. The producibility improver according to any one of claims 1 to 12, which
is used for decrease in cholesterol content of chicken meat produced by edible
chickens.

24. A method of improving producibility for laying hens or edible chicken,
using the producibility improver of any one of claims 1 to 12.

25 25. The method of improving producibility according to claim 24, wherein
decrease of liveability of laying hens is suppressed.

26. The method of improving producibility according to claim 24, which is used for at least any one of i) increase in each egg weight of eggs produced by laying hens; ii) increase in an amount of eggs produced per day; iii) increase in number of eggs produced; iv) increase in a weight of produced eggs; and v) improvement in a rate of egg production for laying hens.
- 5
27. The method of improving producibility according to claim 24, wherein decrease in Haugh unit of eggs produced by laying hens is suppressed during the storage.
- 10
28. The method of improving producibility according to claim 24, wherein decrease in vitamin E content of eggs produced by laying hens is suppressed during the storage.
- 15
29. The method of improving producibility according to claim 24, wherein decrease in highly unsaturated fatty acid content of eggs produced by laying hens is suppressed during the storage.
- 20
30. The method of improving producibility according to claim 24, wherein decrease in content of a fatty acid selected from the group consisting of linoleic acid, arachidonic acid, α -linolenic acid, eicosapentaenoic acid, docosapentaenoic acid, DHA and EPA in eggs produced by laying hens is suppressed during the storage.
- 25
31. The method of improving producibility according to claim 29, wherein the

eggs are produced from a laying hen reared with a feed which allows a highly unsaturated fatty acid in the eggs to be contained in a high content.

32. The method of improving producibility according to claim 30, wherein the
5 eggs are produced from a laying hen reared with a feed which allows a fatty acid selected from the group consisting of linoleic acid, arachidonic acid, α -linolenic acid, eicosapentaenoic acid, docosapentaenoic acid, DHA and EPA in the eggs to be contained in a high content.

10 33. The method of improving producibility according to claim 24, wherein decrease of liveability of edible chickens is suppressed.

15 34. The method of improving producibility according to claim 24, wherein a body weight gain of edible chickens is improved, or a weekly body weight gain of edible chickens is improved.

35. The method of improving producibility according to claim 24, wherein freshness of chicken meat produced by edible chickens is kept.

20 36. The method of improving producibility according to claim 24, which is used for at least one of i) suppression of increase in K value of chicken meat of edible chickens; ii) suppression of increase in TBA value of chicken meat; and iii) suppression of increase in POV value of chicken meat.

25 37. The method of improving producibility according to claim 24, wherein

cholesterol content of chicken meat produced by edible chickens is reduced.

38. The method of improving producibility according to any one of claims 25 to 32, wherein a period of addition to a supplying feed for the laying hens is at least 4 months after laying hens are housed in a poultry house.

39. The method of improving producibility according to any one of claims 33 to 37, wherein a period of addition to a supplying feed for the edible chickens is at latest 2 weeks before completion of rearing to the time of completion of rearing.

40. The method of improving producibility according to any one of claims 24 to 39, comprising feeding a mixture prepared by formulating a polymannose in an amount of 0.005 to 0.1 parts by weight and a polyphenol compound in an amount of 0.005 to 0.1 parts by weight, and in a case of formulating a delipidated rice bran, further formulating 0.05 to 0.5 parts by weight of the delipidated rice bran thereto, based on 100 parts by weight of the supplying feed.

ABSTRACT

To provide a producibility improver for poultry, comprising a polymannose having a molecular weight distribution in which a polymannose having the molecular weights ranging from 1.8×10^3 to 1.8×10^5 accounts for 70% or more; the producibility improver for poultry further comprising a polyphenol compound; the producibility improver for poultry further comprising a delipidated rice bran; and a method of improving producibility for laying hens or edible chicken, using any one of the producibility improvers. According to the present invention, the improvement of producibility for poultry can be made at low costs.

09/831267

1/1

Glucose Polymerization
Degree: 10
(Molecular Weight: 1.8×10^3)

Glucose Polymerization
Degree: 100

Glucose Polymerization
Degree: 500

Glucose Polymerization
Degree: 1000
(Molecular Weight: 1.8×10^5)

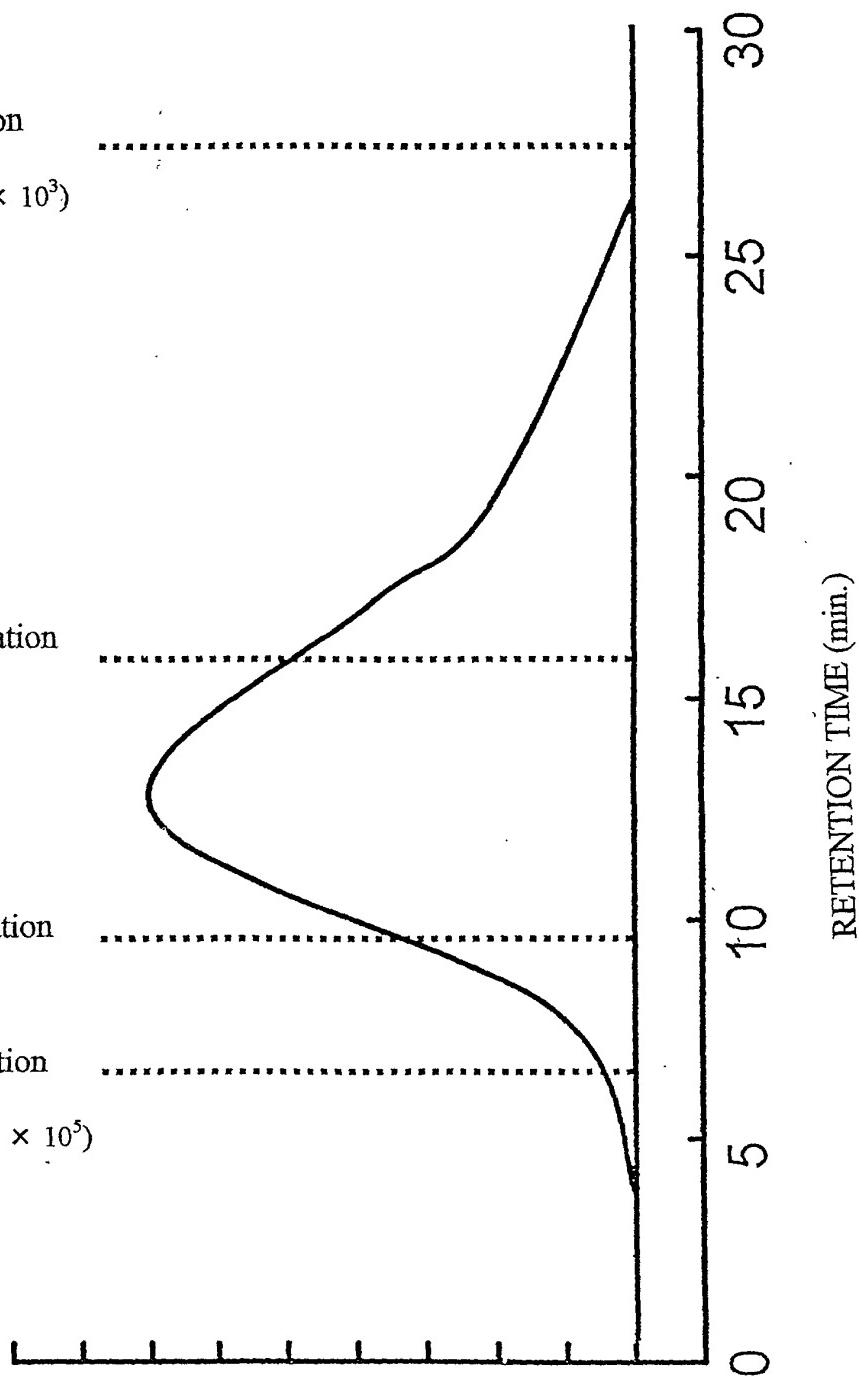


FIG. 1

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POULTRY PRODUCIBILITY IMPROVER AND POULTRY PRODUCIBILITY IMPROVEMENT METHOD

Fill in Appropriate
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the specification of which is attached hereto. If not attached hereto,

the specification was filed on _____ as
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and amended on _____ (if applicable); and/or
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International Application Number PCT/JP98/05048; and was
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I hereby state that I have reviewed and understand the contents of the above identified specification, including the claims, as amended by any amendment referred to above.

I acknowledge the duty to disclose information which is material to patentability as defined in Title 37, Code of Federal Regulations, §1.56.

I do not know and do not believe the same was ever known or used in the United States of America before my or our invention thereof, or patented or described in any printed publication in any country before my or our invention thereof or more than one year prior to this application, that the same was not in public use or on sale in the United States of America more than one year prior to this application, that the invention has not been patented or made the subject of an inventor's certificate issued before the date of this application in any country foreign to the United States of America on an application filed by me or my legal representatives or assigns more than twelve months (six months for designs) prior to this application, and that no application for patent or inventor's certificate on this invention has been filed in any country foreign to the United States of America prior to this application by me or my legal representatives or assigns, except as follows.

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Prior Foreign Application(s)

Priority Claimed

(Number)	(Country)	(Month / Day / Year Filed)	<input type="checkbox"/> Yes	<input type="checkbox"/> No
_____	_____	_____	<input type="checkbox"/>	<input type="checkbox"/>
_____	_____	_____	<input type="checkbox"/>	<input type="checkbox"/>
_____	_____	_____	<input type="checkbox"/>	<input type="checkbox"/>
_____	_____	_____	<input type="checkbox"/>	<input type="checkbox"/>

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(Application Number)	(Filing Date)
_____	_____

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Country	Application Number	Date of Filing (Month / Day / Year)
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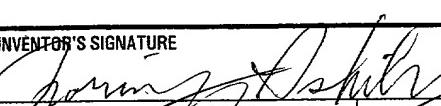
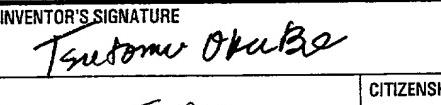
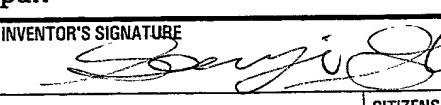
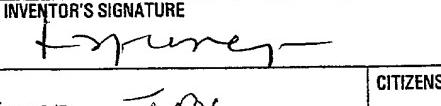
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	GIVEN NAME 	FAMILY NAME 	INVENTOR'S SIGNATURE 	DATE*
	Residence (City, State & Country)			CITIZENSHIP
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